EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

FEB 2013
#70
FREE

2 heat raising features

Sweet Valentine
Sizzling "Nabe" Hot Pot

SPECIAL INTERVIEW

Saori Kawano
(President of Korin Japanese Trading
Founder of The [illegible])

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www.as-amie.com
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Presented by The No.1 Japanese free paper in NY. NY Japan

"In the past, no young chefs used Japanese knives, but now it is said that at least one is used in every kitchen."

—— SAORI KAWANO

Today Japanese cuisine draws close attention throughout the U.S., but this success did not happen overnight. For over 30 years Saori Kawano has supported Japanese restaurants in New York and contributed to the growing popularity of Japanese cuisine through her work at the company she founded, kitchen tool provider Korin. To take her work one step further, in 2006 she founded The Gohan Society, a non-profit organization (NPO) fostering the understanding of Japanese culinary culture. She chatted with Chopsticks NY and shared her long journey of being an enthusiastic supporter of the industry, as well as regarding its future.

What first brought you to the States?

When I was small, my mother would often travel abroad and always bring home pictures and souvenirs and this got me interested in other countries. Also, there used to be a television show on Sunday mornings called "Sekai no Tabi" (Traveling the World) which I loved to watch, even just hearing the theme music I would get excited! So I knew from a young age that I wanted to go overseas at some point, and when I was 20 years old I spent two and a half months in Europe. I spent a month and a half of that time at a homestay in Cambridge, where I got to enjoy breakfasts of bacon, eggs, toast and Kellogg corn flakes with sugar. I thought this was the greatest food in the world, and when I got back home I couldn't stand the thought of a Japanese-style breakfast, though I soon reverted to miso soup. Then when I was 25 years old I came to New York, as I was looking for a place with the most stimuli and had long wanted to go to America from when I watched shows like *Leave it to Beaver* as a youngster. My intention was not to stay permanently, but I later felt that I wanted to live here.

What kind of work were you doing at the time?

I had experience working in restaurants, and my knowledge of this industry was my only skill. If I was going to stay in the States, I decided to try and make a living based on this and established the company Korin in 1982. I filled shopping bags with samples of kitchen supplies and went cold calling door to door, hoping to sell to restaurants. However, this was 30 years ago when Japanese food was nothing like the fashionable cuisine it is now. As a result, because my customers were mostly Japanese, there were limited

places to go, other than some department stores like Bloomingdale's and Macy's. Then in 1991 my sales went down 60% with the Gulf War and resulting recession, and I realized I wouldn't be able to survive with my existing customers and that I had to cultivate new ones.

How did you go about expanding your market?

I began selling Japanese knives, which I hadn't previously included in my offerings, to American hotels and restaurants. Until this point, Western chefs had used European knives which are heavy and strong, qualities making them well suited for the large, thick cuts of meats and vegetables featured in Western cuisine. Japanese knives, on the other hand, have a hard and thin blade and work well for the delicate, thin cutting style found in Japanese cuisine. In an attempt to expand, I had given non-Asian chefs Japanese knives to test out to see if this could be a way to build my business. Because the chefs had received them for free, their initial response was a positive one, but when I began selling them I received complaints that they were defective because they couldn't cut well with them. Japanese knives have a tendency to chip and for the blade to rust, so they are difficult to use if not properly handled and maintained. I was forced to provide refunds and exchanges, and was quickly losing money. I realized that the source of the problem was that these Western chefs did not know how to correctly use Japanese knives, and sought to remedy this by educating them.

What did this education involve?

I created a 32-page catalog featuring testimony from prominent chefs like Nobu Matsuhisa, Jean-Georges Vongerichten and the executive chef at Daniel, Alex Lee. I asked all of them questions such as, "Why do you like to use Japanese knives? How are they different?" Thanks to their passionate praise for Japanese knives little by little the techniques for how to use them came to be understood. Jean-Georges made a great analogy between Japanese knives and luxury cars like Ferrari and Lamborghini, saying both "are hard to use but provide superior satisfaction." Because of promotion like this from respected industry players, highly accomplished chefs began to want to try this type of special, difficult knife. Besides catalogs which showed customers how to use the knives, we did knife sharpening demonstrations and held lectures at Korin. But it was hard for people to attend because they were so busy, so we formed 3-4 person teams who began going to restaurants and hotels and giving free lectures on a twice weekly basis. Through these on-site lectures accompanied by "one-day only sales," we got our break and interest continued to develop from there. At this time (around 2005-06), the market had been established. Interestingly enough, demand for Japanese knives within the country has declined, but Japanese craftsmen have found solid customer bases in America and Europe to replace the domestic one. In the past, no young chefs used Japanese knives, but now it is said that at least one is used in every kitchen.

You broadened your field of activity by creating The Gohan Society in 2006. What led to this?

At Korin we had a variety of international customers, but there was no exchange between Japanese chefs and American ones. I sought to create a place where these two groups could closely interact. This stemmed from my desire to give back to America, the country that had taken such good care of me since my arrival. Especially since 9/11, after which I became an American citizen following many years of being on the fence, my desire to contribute to the U.S. got stronger. I wanted to provide access for American chefs to go to Japan to learn about the cuisine, which was made possible by the creation of the NPO The Gohan Society. Those interested can apply for a scholarship to Japan, where they will have the opportunity to do apprenticeships at places like ryotei (traditional Japanese restaurants). Despite the differences in language between the Japanese and American chefs, they can communicate via their exchange as professionals, leading to increased affinity toward Japan. Currently 2-3 people are sent each year, and in the future, we would like to open this scholarship up to younger candidates such as culinary school students. We are able to do this, as well as lectures and workshops on Japanese food culture, thanks to corporate sponsorship from companies like House Foods, Marukome, Suntory, Ishikawa Prefecture and Sakai City.

How do you see the future of Japanese cuisine in the U.S.?

Looking back over the last 30 years to when I first started Korin, Japanese cuisine has come so far. In my dreams I didn't see this popularity coming! It was thanks to pioneers like Nobu, Rocky Aoki of Benihana and Masaharu Morimoto on Iron Chef that awareness of Japanese food culture grew among average Americans. I think going forward there will be more specialization within this culture, in the way that we see ramen is really hot at the moment. People recognize it as a food that is delicious and fills you up, and I don't think it will be long before we see American-born national ramen chains or ramen on American food menus. In the past, the Japanese food pioneers had to pave their own difficult ways and make adjustments to appeal to American tastes. Thanks to their hard won success, current proprietors now have a market where they can make authentic Japanese cuisine and know it will sell.

What spot in Japan do you recommend for Chopsticks NY readers?

I would suggest that they visit Ishikawa Prefecture, as here foreigners can enjoy all that Japan has to offer. Bordering the Sea of Japan, it is blessed with beautiful nature and is known for its delicious water, which is used to make sake, miso and shoyu. Being near the sea, of course the sushi is delicious and half the price it would be in bigger cities like Tokyo or Kyoto! Ishikawa's capital of Kanazawa is famous for kaga ryouri, an original cuisine which resembles kaiseki and uses seafood, vegetables and other local ingredients. There is also a rich legacy of traditional crafts in the form of lacquerware, as 99% of Japan's gold leaf comes from Kanazawa. Ishikawa is only 50 minutes from Tokyo by plane and two plus hours from Kyoto on the Thunderbird express train, so it is easy to incorporate a trip there if you are traveling to those cities.

——Interview by *Noriko Komura*
Written by *Stacy Smith*

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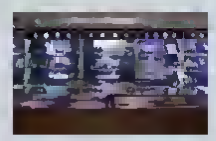


The Gohan Society
www.gohansociety.org

All things new from stores, products, services to events

PRODUCT

The Rice Cooker of the Next Generation

Rice is a staple ingredient of Japanese cuisine, and every household in Japan has a rice cooker. Zojirushi, the leading rice cooker producer, keeps innovating this most important of Japanese cooking appliances. The line of IH (Induction Heating) pressure rice cookers is one of their signature products, and they have recently released the most upgraded version with an array of technological features and conveniences that sets the model apart from its predecessors.

The latest model of the IH Pressure Rice Cooker and Warmer has excellent IH functioning which helps convert rigid beta starch into alpha starch to make the rice softer and easier to digest. In this newest model, Zojirushi's advanced fuzzy logic technology is paired with Artificial Intelligence (AI), which enables the monitoring of seasonal water and room temperature differences to maintain rice texture and consistency. Also, Zojirushi has introduced platinum micro-particles into the nonstick coating of the inner cooking pan, to further enhance and support superior cooking results.

The IH Pressure features many settings that help simplify and improve the cooking process, such as the umami, porridge, GABA brown, and scorch settings. The IH Pressure is available in two sizes, 5.5 and 10 cups.

With an array of new technological features, the latest model of Zojirushi's IH Pressure Cooker and Warmer provides an array of convenient, easy and tasty options.

The IH Pressure's platinum infused inner cooking pan is nonstick for easy clean up and the inner stainless lid is detachable and washable.

The LCD control panel with 24-hour clock and delay timer is easy to read.

Zojirushi
www.zojirushi.com | www.platinumricecooker.com

PRODUCT

MIKI HOUSE & MIZUNO Collaboration Shoe Collection for Sporty Kids

Two quality Japanese companies will join forces to release a sporty shoe collection for kids this February. Premium fashion house for children, MIKI HOUSE, renowned for design and quality craftsmanship and famous sports brand MIZUNO, which manufactures high quality sports equipment, apparel, and footwear have created *MIKI HOUSE & MIZUNO Collaboration Shoes*. Mizuno developed with podiatrists, chiropodists and orthotics specialists an ergonomically shaped insole, the *Insole for Healthy Growth*, to be integrated with MIKI HOUSE best fit shoes for children. This new line is designed to hold the foot firmly while allowing room for toes to spread and move more like barefoot walking, which promotes stronger foot muscles, better body balance and healthy growth of young children. *Insole for Healthy Growth* retains the key functions of MIKI HOUSE Shoes Collection, with additional stability and durability for active children. Collaboration Shoes comes in two cool styles and colors for kids: *Standard*, ideal for regular walking and jogging and *Rocket Dash*, made for running and dashing.

Standard model (Size: 5-Youth 2). Made in a variety of colors in a cute design, this shoe is perfect for regular walking and jogging.

Rocket Dash model (Size: 10-Youth 2). This running shoe has a *Prism Outsole*, which is equipped with toe spikes and made of extremely durable rubber for easier and smoother dashing.

*Manufacturer's suggested retail price: $119 - $145

Info: www.mikihouse-usa.com

SHOP

Panasonic Experience Shop at Mitsuwa Marketplace

Japanese consumer electronics are well known for their quality, style and innovativeness. One of the world's leading home electronics manufacturers, Panasonic Corporation, has provided products enabling more convenient and better lifestyles since 1918. At the end of December, it opened the Panasonic Experience Shop at Mitsuwa Marketplace in Edgewater, New Jersey. The shop not only showcases select products from Panasonic's range of cutting-edge consumer electronics, including Smart VIERA Full HD flat panel TVs, home entertainment systems and LUMIX digital cameras, but also provides product demonstrations. According to Mr. Shiro Kitajima, President of the Panasonic Consumer Marketing Company of North America, the shop also carries products from new categories such as Beauty, Personal Care and Home Appliances. With the company motto "Ideas for Life," Panasonic continues to offer innovative products to the world, and the Panasonic Experience Shop at Mitsuwa is a one-stop shop for upgrading your quality of life.

www.panasonic.com/pressroom | www.mitsuwa.com

BOOK

A Collection of Haunting Tales

From the writer of *The Housekeeper and the Professor* and *Hotel Iris*, readers can access Yoko Ogawa's latest translation this February with *REVENGE: Eleven Dark Tales*, a collection of macabre and fiendishly clever linked stories that flirt with the supernatural. Ogawa's works of fiction and nonfiction are a huge hit in Japan and abroad, and have received acclamation with prizes such as The Shirley Jackson Award for outstanding achievement in the literature of psychological suspense, horror, and the dark fantastic, as well as shortlisted for the Man Asian Literary Prize. Every tale in *REVENGE* is written in first-person narrative and Ogawa's delicate prose pulls you into the sadness of each desperate character, in a darkly beautiful web of stories. Whether you relate to the mourning mother in *Afternoon at the Bakery* or the jealous "other woman" in *Lab Coats*, each short story comes with disturbing twists that both shock and relieve you. Described as a lightly eerie version of Haruki Murakami, Ogawa's tales are elegant with an erotic edge, with a developed cast of characters, from the passerby and onlooker, to the victim and *the* culprit.

Info: Picador
175 Fifth Ave., New York, NY 10010 | TEL: 646-307-5151 | www.PicadorBookRoom.tumblr.com

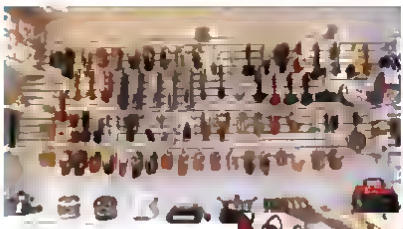
SHOP

Adventures in Japanese Cooking Technology

David Chen loves small kitchen electronics and his infectious passion is reason enough to visit his new shop Kitchenware Central in Fort Lee, New Jersey. After working as a wholesaler of Japanese goods in Hawaii for over ten years, David has made it his mission to educate the East Coast on the virtues of Japanese cooking tools. "I only carry the latest, top of the line products," he boasts.

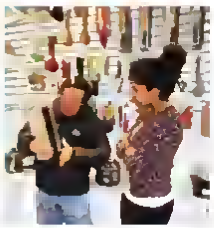
Food and cooking fanatics will love exploring Kitchenware Central because it is filled with cool, culinary technology. Induction burners that are hot on pans but cool to the touch, thermal cookers that act like huge thermoses cooking food for hours with no flame or wires, and electric grills that give you all that tasty char without the pungent smoke are just a few of the interesting pieces. With ten different models in stock, however, there is no doubt that the rice cooker is king.

David uses his vast industry knowledge to fill the store with what he considers the safest and highest quality brands. "All of my rice cookers are either Tiger or Zojirushi," he explains. "They are all certified with ETL or UL safety marks, which means they have been thoroughly tested." While all safe and high quality, not all cookers are the same. Some are small enough for singles while others can feed a family. One doubles as a crockpot, and the next adjusts itself for varying grains of rice. "I don't push my customers to buy a specific item," David says. "I help them find what suits them best."



A wall of kitchen tools beckons the curious cook. Cookie droppers, avocado slicers and jar openers stand along tried and true basics like peelers and tongs.

Japanese locals drop into the store looking for trusted brands like IH and the "Made in Japan" seal. David and his wife provide customers with detailed information about every item on the shelves.



David explains the virtues of a micro Japanese designed dehumidifier.

Kitchenware Central
1635 Lemoine Ave., Fort Lee, NJ 07024 | TEL: 201-886-0003 | kitchenwarecentral@gmail.com

ADVERTISEMENT

From Standard Favorites to Inventive Creations

New Ramen Experience in Zen 6

The newly opened ramen house in the heart of the East Village, **Zen 6**, has every reason for people to visit. Operated by the owner of Noodle Cafe Zen that has served ramen for over 20 years in New York, Zen 6 offers an interesting combination of authentic Japanese standard ramen and bold and innovative creations. The first on the must-try list is their signature *Tan Tan 6*, which provides a unique twist to the standard tan tan men (ramen noodles with spicy meat sauce). "You can't talk about our ramen without eating this ramen," says Mr. Okayama, owner of Zen 6. Their exciting menu consists of two categories: Tokyo Standard, traditional style ramen like tonkotsu, shoyu and miso, and New York Pop, creative ramen such as Dancing Spicy Ramen, Spider Ramen, Dragon Chashu Ramen, California Ramen and more. "We aim to serve ramen that embraces a whole meal in one bowl," explains Mr. Okayama about the spirit behind their ramen. Zen 6 really expands the concept of ramen and elevates this cuisine to the next level. It's a ramen shop for the next generation.

4 Recommendations from Zen 6

Homemade Gyoza Dumplings *$5.25 (5 pieces)*

A chef specializing in gyoza makes Zen 6's Homemade Gyoza Dumplings everyday from scratch. Fresh local ingredients are wrapped in very thin gyoza skin and then sauteed to the perfect crispiness. After biting into the crunchy skin, you can enjoy the gyoza's juicy pork and beef flavor and the freshness of cabbage, Chinese chives and napa cabbage, along with a kick of garlic and ginger. While munching on the gyoza, umami from all of the ingredients spreads in your mouth. These gyoza were developed to go particularly well with all the types of ramen served at Zen 6 so don't forget to try them with your favorite kind of ramen!

Tan Tan 6 *$10.75*

This ramen highlights Zen 6's masterfully crafted, medium thick straight noodles and soup combining chicken and tonkotsu broths to get just the right richness. Fried garlic and house-made maayu (roasted garlic oil) add extra body and nuttiness to the spicy soup and conventional tan tan men meat sauce while an abundance of fresh vegetables balances out the layered flavors.

Hakata Tonkotsu Ramen *$10.75*

The golden combination of firm, straight noodles and a rich and full-bodied tonkotsu broth is enlivened in this traditional Hakata style tonkotsu ramen. Inspired by the famous Ippudo tonkotsu ramen, Zen 6 has perfected their soup with a milder and smoother taste that goes well with their original maayu.

Dancing Spicy Ramen *$12.50*

Fried calamari in ramen is an amazing idea. You can enjoy two different flavors in one dish: the crispy texture in the first bite followed by something moist and flavorful via the chicken and tonkotsu blended soup. Scallions and daikon radish sprouts add a refreshing touch to this standard with an extra nuttiness coming from the peanuts and fried garlic.

Zen 6
328 E. 6th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003

(Sister restaurants)

Noodle Café Zen
31 St. Mark's Pl. (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-533-6855
www.zensushinyc.com

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58 St. Marks Pl.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-533-7711

Sushi Lounge
132 St. Mark's Pl. (at Avenue A)
New York, NY 10009
TEL. 212-598-1188
www.sushiloungenyc.com

Sweet Valentine

Sizzling Nabe Hot Pot

February is the month recorded as the coldest of the year, but St Valentine's Day heats up the city with romance Chopsticks NY features ways to boost the atmosphere and literally make you warm

8 Infusing Japanese Flavor Into Your Sweet Valentine

Nothing warms the heart more than handmade sweets Here we introduce three sweets recipes you can easily incorporate with a Japanese twist.

12 Gift catalog

16 Get Energized with Nabe Hot Pot

Nabe is a one-pot dish cooked and eaten together around the table with a circle of friends and family It's Japan's ultimate winter comfort food that warms you up from inside.

Infusing Japanese Flavor into Your Sweet Valentine

Roses, cocktails and sweet gifts are among the many things to create a romantic mood on St. Valentine's Day, but nothing warms the heart more than handmade sweets. For that little added originality, Chopsticks NY suggests you try making sweets infused with Japanese flavors. Here, chef/instructor Mamie Nishide introduces three recipes you can easily incorporate with a Japanese twist.

Buttermilk Sesame Panna Cotta

[Ingredients] (Serves 6-8)
- ❑ 1 1/4 cup heavy cream ❑ 1/2 cup sugar
- ❑ 2 1/2 tbsp sesame paste or tahini
- ❑ 1 1/2 tsp gelatin ❑ 1 tbsp water
- ❑ 1 3/4 cup buttermilk ❑ 1 vanilla bean, split

[Directions]

1. Heat heavy cream, sugar, vanilla bean, and tahini in a pot. Do not boil.

2. Bloom gelatin with 1 tablespoon water. Add to warm milk mixture and mix until dissolved.

3. Add buttermilk and mix well. Strain the mixture. Place mixture into cocktail glasses and let it set in a refrigerator.

Option: Serve with raspberry sauce or blueberry balsamic reduction sauce.

Raspberry Sauce
- ❑ 1 pint raspberries ❑ 2 tbsp powdered sugar
- ❑ Dash of soy sauce ❑ Dash of balsamic vinegar
- ❑ 1/2 tsp cornstarch ❑ 1/2 tsp water

[Directions]

1. Heat 1 pint of raspberries and 2 tablespoons of powdered sugar in a small pot. As an option, add a dash of soy sauce and balsamic vinegar.

2. Strain the mixture to take out seeds. If the sauce is too thin, add 1/2 teaspoon corn starch and 1/2 teaspoon water mixture to the pot and cook for a minute or until thickened. Do not add cornstarch mixture at once. Add little by little for your desired consistency.

Green Tea White Chocolate Truffle

[Ingredients] (Serves 15-20 pieces)
- ❑ 2 cup white chocolate, chopped
- ❑ 2 1/2 tbsp unsalted butter
- ❑ 1/2 cup heavy cream
- ❑ 2 tbsp and 3 tbsp high quality matcha green tea powder, sifted
- ❑ 3 tbsp unsweetened cocoa powder, sifted

[Directions]

A. Making ganache

(Method 1)

1. In a small pot, melt white chocolate, butter, heavy cream, and matcha powder at low heat. Mix well to dissolve matcha powder. Strain the mixture.

2. Transfer the mixture to a bowl and refrigerate until cold, about 3 hours.

(Method 2)

1. Chop white chocolate into small pieces.

2. Heat heavy cream, butter and matcha powder in a pot. Strain the mixture.

3. Add white chocolate into hot heavy cream mixture. Let chocolate melt for a few minutes and gently stir to mix. Let it cool in a refrigerator until mixture is set, about 3 hours.

B. Coating truffles

Set 3 tablespoons matcha power on a plate and 3 tablespoons cocoa powder on another plate. Take a tablespoonful ganache and make a round ball by hand. Coat with matcha powder or cocoa powder.

Mochi Cherry Cake with Azuki and Cherry Blossom Flower

[Ingredients] (Serves 24 pieces)
(Gluten Free & Dairy Free)

❑ 2 eggs ❑ 1/3 cup granulated sugar ❑ 3/4 cup coconut milk ❑ 1 tbsp apple sauce ❑ 1 tbsp olive oil ❑ 1 1/3 cup mochiko ❑ 1 1/2 tsp baking powder ❑ 1 can organic azuki beans cooked in water, drained and washed ❑ 3 tbsp granulated sugar ❑ 1/4 cup freeze-dried cherry powder (or chopped freeze dried cherries) ❑ 24 salted cherry blossom flowers*, washed and soaked in water for a few minutes
*Can be substituted with edible rose petals.

[Directions]
1. Preheat oven to 350 °F
2. Whisk eggs, coconut milk, applesauce and olive oil together in a bowl.
3. Mix mochiko and baking powder together. Add freeze-dried cherries and mix well.
4. Fold mochiko mixture into egg mixture.
5. Mash azuki beans with a fork and mix with 3 tablespoons sugar. Do not mash completely, leaving some large chunks. Or use a food processor to mix with sugar and mash the beans pulsing a few times.
6. Spray a mini muffin pan with oil. Fill 2/3 with batter. Place azuki beans in the center and cover with 1 tablespoon of batter on top.
7. Place one cherry blossom on top of each muffin.
8. Bake for 30 minutes or until golden brown and bottom is crunchy.

Mamie Nishide
Mamie Nishide is a freelance food stylist recipe developer, certified sake sommelier, chef instructor and caterer. Nishide founded Japanese Cooking School over 10 years ago where she teaches hands-on delicious and healthy Japanese cuisine and sake tasting in your own home. Her new company Gotta Eat Sweets produces a fusion of truffles and brownies, called Truffipops and has been featured in Brides Magazine and Food Network's Sweets Genius. She continues to teach at the Institute of Culinary Education, the Natural Gourmet Institute and other private cooking schools. She also caters private parties serving sushi, Japanese and other cuisines.

www.JapaneseCookingStudio.com
www.GottaEatSweets.com
Mamie@JapaneseCookingStudio.com

The rose wagashi (Japanese sweets) made at Ms. Nishide's Japanese Cooking Studio.

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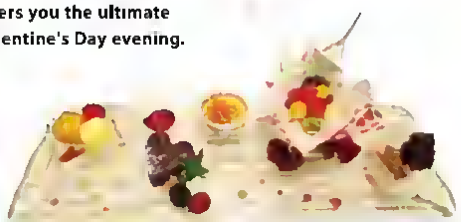

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Valentine 2013

$45 6 Course Special Dinner

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From 2/11 (Mon) to 2/17 (Sun)
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<First>
- Shrimp bun
- Oyster bun

<Second>
- Caesar salad Wasan style
- Steamed egg custard with snow crab

<Third>
- Assorted sashimi (with lobster sashimi +$10)
- Uni lover (2pcs)
- Foie gras sushi (2pcs)

<Fourth>
- Scallop croquette
- Braised lamb and potato
- Simmered Tasmanian trout
- Grilled miso Wagyu beef (+$10)

<Main>
- Valentine Chirashi sushi
- Valentine sashimi rice bowl
- Mugifuji pork steak with shiodare sauce
- Stone grilled sirloin steak
- Foie gras rice bowl (+$10)
- Stone grilled Wagyu beef steak (+$25)

<Dessert>
- Chilled "Zanzai" with chestnut
- Tofu flan
- Mochi ice cream

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HAKUBAI RESTAURANT & KITAYA SAKE VALENTINE SEASON DINNER

Thursday, 2/14 & Friday, 2/15

For two days only, Hakubai Japanese Restaurant of The Kitano New York is offering a special dinner event for couples in a group table setting featuring a kaiseki-style multiple course meal with 4 pairings of Kitaya sake. Also, a special small presentation on kaiseki cuisine and sake will be given by the director of Hakubai. It's a great opportunity to deepen your understanding of traditional Japanese cuisine and sake! The dinner is limited to couples (any couples) only.

Guests will also receive special gifts from the Kitano New York and Kitaya sake brewery

Price: $160 per couple (not including tax and 20% service charge)
Time: 6:30pm-9:00pm
Location: Hakubai Japanese Restaurant at The Kitano New York Hotel
Reservations: rsvp@kitano.com or call 212-885-7072

For 200 years, Kitaya has continued to craft their famous sake with the support of local farmers.

KITAYA

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66 Park Avenue (at 38th Street) New York, NY 10016
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ADVERTISEMENT

SUSHI MASARU'S "FUN FUSION" COMPLEMENTED BY TRUE WORLD FOOD'S STELLAR QUALITY

Opened in October 2012, Sushi Masaru is Chelsea's newest sushi hot spot. The destination restaurant is operated by the strong culinary team of former Bond Street chef Henry Yang and former Sushi Samba chef Kenji Zensho. Zensho is in charge of the sushi bar, while as manager Yang oversees all aspects of dining including the sushi bar and kitchen. All items are guaranteed to be top-notch, thanks to the quality fish and other ingredients supplied by major importer True World Foods (TWF).

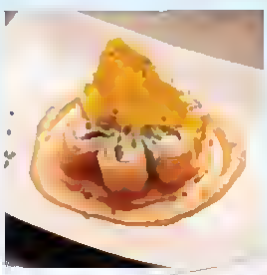
According to Zensho, one of the reasons he values TWF is the trust he has in its sales staff. "I have worked with the company for a long time both here and elsewhere, so I know that they are going to give me the fish that I need as well as other kinds I might request." For Zensho, this means that TWF provides everything from salmon and tuna to monk-fish liver and Japanese sea perch. Some of the fish that are currently in season include cod milt and Spanish mackerel.

Yang shares that Sushi Masaru's theme is "fun fusion," meaning a combination of traditional Japanese cooking and creative appetizers and rolls. He explains, "Our cuisine is based on seasonal ingredients, and we differentiate ourselves with our omakase (chef's choice) menu. For this purpose, we receive 90% of our fish from TWF as you really get what you pay for. Their reliability is a given, and we always want to insure high quality food for our customers." The omakase menu, a mix of sushi bar and kitchen offerings, comes in the three options of $50, $80 and $100, with 6, 9 and 12 courses respectively.

TWF's fish play an instrumental part in Sushi Masaru's rolls as well. Zensho's *Big Apple Roll* features snow crab, shrimp and avocado on the inside and tuna, white tuna and yellowtail on the outside, and is topped by yuzu green apple sauce and truffle oil. This kind of innovation is possible thanks to TWF's customer service, high standards and consistency, and Sushi Masaru's customers are the beneficianes.

A unique part of the omakase menu is amber jack teteki (this seared dish is usually served with tuna), served on a bed of kombu (seaweed).

(Right) Appetizers in the omakase include (clockwise from top left) fried lotus root stuffed with shrimp, chawan mushi (egg custard) with steamed egg and fatty tuna on the side, chicken kuwayaki and miso-marinated sea bass.



(Left) Zensho's *Philadelphia Roll* has the typical smoked salmon but as a twist he serves it with cheese and sesame in the middle and delectable cod roe and lemon mayonnaise sauce.

(Below) The wagyu beef carpaccio seasoned with pepper, sea salt, soy sauce and truffle oil, another dish on the omakase menu, features micro vegetables supplied by TWF.

Sushi Masaru
169 6th Avenue
New York, NY 10011
www.sushimasaru.com

True World Foods NY, LLC
32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL: 908-351-9090 (Ext.142) / www.trueworldfoods.com

Tsukiji Express
www.tsukijiexpress.com

Ten-Qoo Maguro
www.ten-qoo.com

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

Gift Catalog

This page is linked with Chopsticks NY website.
Go to **www.chopsticksny.com/features/070/100** to check your favorite items online

Premium "Michelle" Bra & Thong

$148 (Bra) & $58 (Thong)

The MICHELLE collection combines delicate Swiss lace and satin for a luxurious look and feel. The push-up bra maximizes cleavage for a sexy look.

Refer to **Bradelis New York** ad on **page 14**

Premium "Michelle" Slip

$168

Our silk satin slip is accented with an elegantly embroidered bodice and comes in a rich red color and black lace that's perfect for Valentine's Day.

Refer to **Bradelis New York** ad on **page 14**

"Princess Louise" Bra & Thong

$92 (Bra) & $42 (Thong)

Princess Louise features a romantic rose lace pattern and tulle trim. Layers of ruched tulle accent the hips of the matching thong.

Refer to **Bradelis New York** ad on **page 14**

"Princess Louise" Camisole

$82

Their babydoll camisole features an embroidered lace bodice. Sheer black tulle and an empire waist give it an aura of romantic elegance. Feel sexy for Valentine's Day!

Refer to **Bradelis New York** ad on **page 14**

Mochi Ice Cream

It's covered by a sweet rice cake wrapper. Available tastes: green tea, red bean, mango, lychee, chocolate, strawberry, black sesame

Refer to **Maeda-en** ad on **page 15**

Sencha/Genmai-cha Tea Bag 100p

100% natural green tea from Japan. Maeda-en all time best seller and perfect for everyday sipping. Also ideal for home and office as well.

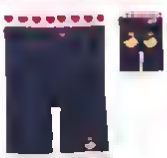
Refer to **Maeda-en** ad on **page 15**

RINA BALLERINA Bag

$195

This pretty and sparkling bag is also very useful and it holds everything girls want to carry.

Refer to **MIKI HOUSE** ad on **page 14**



Spats Collection

$29-$56

Warm, comfortable and cute spats are best for kids to play. Various designs available.

Refer to **MIKI HOUSE** ad on **page 14**

Pondette Knee High Socks

$23.50

Designed in NY, made in Japan with 100% luxurious cotton for a soft hand feel. The design is inspired by moss in the forest in springtime. Available color in light turquoise.

Refer to **Muenmono** ad on **page 14**

Sheerberry Crew Socks

$9.50

Designed in NY, made in Japan. 50% cotton, 50% clear nylon, mixed cotton yarn and clear nylon yarn make socks more breathable, perfect for spring and summer.

Refer to **Muenmono** ad on **page 14**

Kawabe

Made with the clear water of the Kawabe River, awarded No. 1 in Japan's water quality rankings 6 years in a row, this nice shochu produces a pure aroma of the River.

Refer to **Sengetsu Shuzo** ad on **page 15**

Koi Shisou: Fall in Love

A shochu base liqueur mixed with locally grown Japanese red basil. With a beautiful pink color naturally coming from the basil, it's ideal as an aperitif and dessert liqueur.

Refer to **Sengetsu Shuzo** ad on **page 15**

MIO Sparkling Sake

This sparkling sake crafted only with rice water and koji has a fruity flavor and a sweet aroma Versatilely enjoyable

Refer to **TAKARA SAKE USA INC** ad on page 17

SHIRAKABE GURA Tokubetsu Junmai

It's meticulously brewed using pure water and selected rice with well balanced complex and crisp finish.

TAKARA SAKE USA INC

TAKARA CAN CHU-HI JPOP Grapefruit

Premium malt beverage with natural flavors. It is extremely refreshing and is the most popular flavor in Japan.

TAKARA SAKE USA INC

TAKARA CAN CHU-HI JPOP White Peach

Premium malt beverage with natural flavors The White Peach Chu-Hi has the fresh and sweet flavor of white peaches.

TAKARA SAKE USA INC

301-A

$3 29/EA

A fashionable 301 for everyone The classic 301 design now with fashionable metal barrel colors gold, blue, maroon and gray

ZEBRA PEN

Cadoozles

$0 42/EA

Wood case barrel design with vibrant, floral design Pnsh large colorful eraser to advance lead Never needs sharpening Simply remove eraser to refill

ZEBRA PEN

Expandz

$8 23/EA

The unique barrel is expandable and retractable by pulling to expand and pushing to collapse and retract Available colors: black, light blue, light pink and white

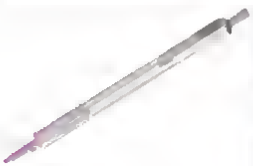
ZEBRA PEN

F-301

$2 77/EA

Contemporary stainless steel barrel with a non-slip grip for writing comfort and ease Refillable with Zebra F-refill Available colors: black, blue and red

ZEBRA PEN



F-701

$8 23/EA

The barrel is entirely made from stainless steel allowing it to withstand extreme conditions. The easy-to-hold knurled metal grip provides writing stability

ZEBRA PEN

Sarasa

$1 64/EA

Soft rubber grip provides super writing comfort and control Smooth flowing gel ink allows for a scratch-free write Translucent barrel provides ink color and supply visibility

ZEBRA PEN

Stylus

$6 99/EA

Super smooth capped low viscosity pen with convenient durable rubber stylus. Touch screen compatible. Refillable.

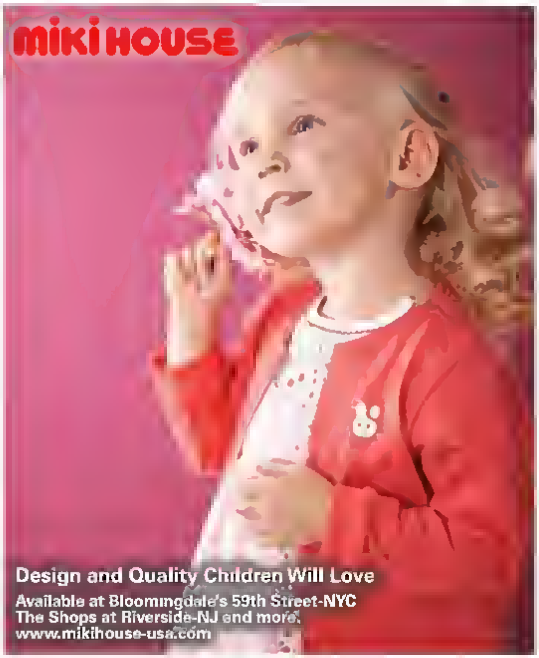
Refer to **ZEBRA PEN** ad on page 2

Z-Mulsion EX

$1 99/EA

Emulsion ink is quick-drying and smear resistant while maintaining a brilliant and bold writing line It is the best of a ball point and gel in one!

ZEBRA PEN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MIO

A NEW TRADITION-SPARKLING SAKE

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and Koji, Mio appeals to a wide range of tastes— a new sake for a new age.

Sake Meter: +7 / Alcohol: 8% / Size: 300ml
Brewing Location: Noda Japan
Serving Suggestion: Chilled

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松竹梅白壁蔵 澪 MIO

Sho Chiku Bai • Shirakabe Gura "MIO" Sparkling Sake

–Completely new sake you have never experienced before

"MIO" a sparkling sake, has been a sensation in the sake market recently. It started to be sold in June 2011 in Japan by brewing company Takara Shuzo. What is notable about MIO is the brilliant balance of sweet and sour. Surprisingly, its sweetness is derived only from rice and koji (rice treated with a special fungus, Koji, to help fermentation), no sugar is added.

As this is sparkling sake, MIO is good as an aperitif, just like Champagne or sparkling wine. Enjoy the delightful effervescence upon pouring into flute glasses. Its alcohol content is only 5% different from other sake (usually 15-17%). You will be easily enchanted by MIO.

You can find MIO at Japanese restaurants and some stores in town. Also, you can buy MIO from the online shop **http://www.takarasake.com**

About the name, "MIO"

The name MIO comes from an old Japanese word that means "the bubble wave behind the sailing ship." "The bubble" implies MIO being a sparkling sake.

2012 by TAKARA SAKE USA INC.

Get Energized with Nabe Hot Pot

Cooked and eaten together around the table with family members, friends and coworkers, nabe hot pot is Japan's ultimate winter comfort food. Freshly cooked, piping hot ingredients make you absolutely warm from the inside, but the friendly atmosphere surrounding nabe dining add even more warmth.

Standard Nabe

You can put whatever you'd like to eat in your nabe, but there are a couple of standard styles in Japan.

Yosenabe literally means "putting everything together" and it's a type of nabe hot pot where you cook various ingredients together in a clay pot. Typical ingredients are seafood, meat, tofu and vegetables, and it is based on a broth using soy sauce or miso.

Mizutaki nabe is a variety from the Kyushu region made with chicken pieces and vegetables like cabbage, shiitake mushrooms and tofu or shirataki noodles. It is stewed in a simple stock in a clay pot, and eaten with dipping sauce such as ponzu or sesame.

Consisting of thinly sliced beef in a mixture of soy sauce, sugar and mirin and cooked alongside vegetables, **sukiyaki** is usually cooked in a cast iron pot instead of a clay one. Once ingredients are cooked, they are dipped into a bowl of beaten raw eggs. The Kanto region cooks the meat with the soy sauce sugar mixture, whereas the Kansai region grills the meat first before adding other ingredients and sauce.

Shabu-Shabu is like sukiyaki as it consists of thinly sliced meat, but the cooking style is different in that the meat is dipped into a special dashi broth with vegetables and picked up for eating as it cooks. The "swish swish" sound and the action of dipping and cooking is the origin of its name. The meat can be cooked quickly. Stainless or copper pots are usually used for shabu-shabu. The typical meat is beef and pork, and it is eaten with dipping sauce such as ponzu or sesame.

Motsunabe was originally a local dish from Fukuoka prefecture in the Kyushu region, and it is made with beef or pork intestines. Soup bases are typically soy sauce or miso, and intestines are boiled before adding vegetables.

Each region has its own specialty nabe using local produce and created in accordance with their food culture. Also, every year new styles of nabe emerge in response to Japan's annual trends. Some examples are collagen nabe (nabe topped with collagen-rich, dashi-flavored jelly) and tomato nabe (nabe featuring fresh tomato).

Popular Nabe for Winter

Oden

Oden is a unique hot pot dish that includes ingredients like various fishcakes (chikuwa, hanpen, Satsuma-age, etc.), boiled egg and konnyaku (devil's tongue) that are simmered in kombu kelp and soy sauce broth for hours. Since it's simmered it has enough flavor to be eaten as it is, but in some regions it is served with miso ginger. It's a popular dish at izakaya and street vendors. Oden is also cooked at home, but it is not usually made in a tabletop, one-pot nabe style.

Spicy and hot **Kimchi nabe** is a great winter food that can boost your energy. It boasts a kimchi soup base and actual kimchi. This is the Japanese version of Korean kimchi hot pot, and sometimes miso is added for more body.

Another spicy and hot nabe is **Curry nabe**. The ingredients are the typical

ones found in traditional nabe, but it features a Japanese curry soup base thanks to the addition of curry sauce mix.

Kaki (oyster) nabe features one of winter's greatest delicacies, and the broth is typically white miso based.

How to Start Enjoying Nabe Hot Pot at Home

What you need to enjoy nabe at home are a tabletop electric or gas stove and a clay pot. Then you put your favorite ingredients into your clay pot's boiling broth. You can also use any type of electric pan/pot made by Japanese home electronics manufacturers for tabletop dishes. It is possible to substitute your own clay or stew pot for the Japanese nabe clay pot, but because they are not created to be enjoyed as tabletop dining it is recommended that you use a Japanese style pot.

According to Kaori Sawano, president of Korin Japanese Trading, donabe (clay pot) price ranges are from $10 to $200, depending on size and quality. The 7-inch size pot is for 1-2 people and the 12-inch pot is a family size that 4 or more people can enjoy. The most popular at Korin is the 10-inch one. With clay being the ideal type and made with an extremely high heat glaze, Iga yaki (Iga ceramics) nabe are of the highest quality. In addition to the standard type nabe, there are steam, smoke and rice-cooking friendly ones available these days. At Korin, select nabe clay pots are offered at 20% off until the end of January.

Where to Buy Japanese Clay Pot for Nabe

Daido
522 Mamaroneck Ave., White Plains, NY
TEL. 914-683-6735 / www.daidomarket.com

Daisuke (Midtown East)
129 E. 47th St., NYC
TEL. 212-755-7380 / www.daisuke.us

Family Market
29-15 Broadway, Astoria, NY
TEL. 718-956-7925

Fuji Mart Scarsdale
816 White Plains Rd., Scarsdale, NY
TEL. 914-472-1488 / www.fujimartscarsdale.com

Japanese Culinary Center
711 3rd Ave., NYC
TEL. 212-661-3333 / www.mtcktchen.com

Korin Japanese Trading
57 Warren St., NYC
TEL. 212-587-7021 / www.korin.com

Midoriya
167 N. 9th St., Brooklyn, NY
TEL. 718-599-4690

Mitsuwa Marketplace
595 River Rd., Edgewater, NJ
TEL. 201-941-8113 / www.mitsuwa.com

Niziya Market
18 N. Central Ave., Hartsdale, NY
TEL. 914-949-2178 / www.niziya.com

Oishiaba
283 Halstead Ave., Harrison, NY
TEL. 914-835-4390

Sakara-ya
73-05 Austin St., Forest Hills, NY
TEL. 718-268-7220 / www.justhungry.com

Sunrise Mart Astor Pl.
4 Stuyvesant St., NYC
TEL. 212-598-3040

Sunrise Mart Midtown
12 E. 41st St., NYC
TEL. 646-380-82f80

*Size and the number of supplies vary from place to place. Call shops in advance for supplies.

©Korin

TAKARA MIRIN is #1 Selling Brand in Japan

【CHEESE NABE】

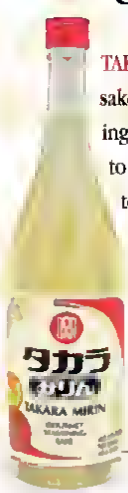
【INGREDIENTS】(serves 4)

- 10.5oz chicken thighs
- 4 strips bacon
- 4 sausages
- 10.5oz Japanese taro potatoes
- 1 onion
- 1/4 pumpkin
- 8 pcs mushrooms
- 1 broccoli
- Broth (5 cups chicken broth, 3 tbsp Takara Mirin, 1 tbsp Takara cooking sake, 1 cup milk, 1 cup heavy cream, 3.5oz melting cheese, 2 tbsp butter, a pinch of salt and pepper)

DIRECTIONS

(1)Cut chicken and bacon into bite size and make small slits in the sausages
(2)Peel the potato skin and parboil and cut the onion and the pumpkin into pieces
(3)Cut the mushrooms and the broccoli into pieces and parboil with a pinch of salt
(4)Heat the broth in a hot pot and add the above ingredients to cook

TIP Do not overcook the creamy broth



TAKARA MIRIN is a seasoning gourmet sake. It brings out the taste of natural ingredients and adds a pleasant sweetness to a variety of foods. What's more, it tenderizes and helps maintain the natural texture and appearance of meats, fish, and vegetable. Owing to its versatility, today mirin is used widely among many food professionals and in homes for cooking not just Japanese food but a variety of dishes.

Produced and Bottled by TAKARA SAKE USA INC

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201-933-9555 www.nymtc.com

Elevate

NEW!

93 Bowery (at Hester St.) New York, NY 10002
TEL: 646-329-3416 | www.elevaterestaurant.com
Mon-Sun: 6:30 am-3 pm, 5-11 pm

Chinatown in Manhattan is not merely a spot for tourists and locals, but also a gourmands' destination. The restaurant Elevate, which recently opened on the lower level of Wyndham Garden Hotel on the thriving corner of Hester Street and Bowery, offers popular "farm to table" concept cuisine with a Japanese twist. "I try to incorporate seasonality and locality into my cuisine. I keep it simple and don't overdo it, and then customers can relate to the ingredients while eating them," says Executive chef, Spencer Truong, who was born to a family that owned an authentic Japanese restaurant and has extensive knowledge and experience regarding both Japanese and French cuisine. The dish that best epitomizes his style is *Free Range Chicken*. Chicken from a farm in Pennsylvania is masterfully grilled to keep its meat juicy while the skin remains nice and crispy. It's served on a bed of pan seared vegetables which are also local produce, with a light yet flavorful sauce made by blending chicken jus and teriyaki sauce. His other creations include *Crawfish Tempura*, *Crab Cake Tartare* and *Pork Bun* with a Vietnamese touch, and all of them are eye openers. From the sushi bar, sushi chef, Leo Lai also amuses customers with his intricate preparation and elegant presentation and creates anything you can think of from authentic sushi to innovative rolls. Elevate is currently serving its winter menu and will change it quarterly.

Executive chef Spencer Truong's *Crab Cake Tartare* is uniquely made by decomposing the standard crab cake and reconstructing it.

(Above) Sushi chef, Leo Lai prepares tuna, salmon and white tuna in three different ways to make the *Seared Trio*.

(Right) Although it's located in the heart of Chinatown, Elevate doesn't serve Chinese food but rather original "farm-to-table" cuisine that maximizes the flavor of the local produce it incorporates.

3 Best Sellers		
	• **Crab Cake Tartare**	$12
	• **Seared Tria**	$16
	• **Free Renge Chicken**	$20

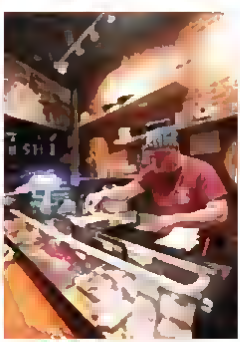
Tanoshi Sushi

1372 York Ave. (bet. 73rd & 74th Sts.), New York, NY 10021
TEL: 646-727-8056
Mon-Sat: 6-10 pm

Online, a buzz is building about a small sushi restaurant on the Upper Eastside. Neither a neon-clad corner take-out nor a lacquered temple to traditional Japanese aesthetic, this place offers something unexpected. Inspired by the restaurants that line the streets surrounding Tokyo's famous Tsukiji fish market, Tanoshi Sushi has just ten seats around a single bar. Bits of menu are scrawled on the insides of scallop shells. The only other adornment on the brick walls is a large wooden bowl used to season sushi rice. It is the place an aficionado visits to indulge in the expert execution of sushi with no other distraction. Sushi chef Toshio practices an Edomae preparation of fish mastered since his teenage apprenticeship in Japan. Developed before refrigeration, preservation is at the heart of Edomae sushi. Chef Toshio follows authentic Edomae style fish preparation methods that were developed before refrigeration. "Sushi is more than fresh, raw, fish over rice. The fish is prepared in advance using masterful methods to pull out the best flavor and texture," says Mr. Ang, owner of the restaurant. Here rice plays an equal, if not more important role, to fish. Its cooking takes humidity into account, it is seasoned with akazu (red vinegar), its final configuration is so delicate that diners are encouraged to eat with their hands. Omakase is the best way to enjoy this unique experience.

Popular sushi from left, tuna, kombu kelp cured fluke and vinegar cured horse mackerel.

The Assortment of Sashimi appetizer showcases the day's freshest catch in five two-piece combinations.



With a single counter ensconced in a narrow passage, Tanoshi replicates the authentic sushi vendor atmosphere around the world famous Tsukiji fish market area.

3 Best Sellers		
	• **Uni (sea urchin)**	M/P
	• **Boten shrimp**	M/P
	• **Triple X**	M/P

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157 Ludlow St. (bet. Stanton & Rivington Sts.) New York, NY 10002
TEL. 646-590-0644 | www.sakamai.com
Mon-Sat 6 pm-Midnight

Newly opened SakaMai on the Lower East Side in New York City is a saké lounge celebrating traditional Japanese beverages. Its philosophy is the demystification of sake, a versatile drink that goes well with a host of foods besides sushi or can stand alone. The historic L.E.S. location's industrial look of exposed brick and wrought iron is combined with a streamlined Japanese design. SakaMai offers a wide variety of Japanese sake, shochu, whiskey, craft beer and cocktails and they are strategically presented by veteran sake sommelier Yasuyuki Suzuki. Co-owner Tanner Fahl plans to have around 70 sakes, and feature ones from specific brewers for limited periods. Other educational aspects will include pairings allowing customers to learn about various sake flavors and styles, and sake flights enabling them to enjoy an assortment such as nama or nigori or the same sake served chilled, heated and at room temperature. In the future, SakaMai will incorporate an iPad drink menu with detailed information about each sake, in order to help customers surf easily and remember them. Chef Takanori Akiyama's food supports SakaMai's stellar drink selection, and he has designed plates to be shared from categories of snacks, small plates, sashimi-crudo, large plates, and desserts which are sure to please the palate. Fahl and his "dream team," comprised of members such as creative director, sake sommelier and cocktail advisor, have created an unforgettable gastro pub experience.

Made with sea urchin, scrambled eggs and white sturgeon caviar, the rich, creamy texture and the medley of umami of *Egg on Egg on Egg* is addictive.

SakaMai's original cocktails are created by award-winning mixologist, Shingo Gokan. *Hanzakura* is an original sake martini featuring umeboshi (pickled ume).

SakaMai has three spaces offering different experiences. Natalie Graham, co-owner and creative director of SakaMai, established the restaurant's ambiances.

3 Best Sellers		
	• **Egg on Egg on Egg**	$18
	• **Pork Bun**	$6 (per bun)
	• **Lulu's Steak** (35-day dry aged CAB, bone-in ribeye, 28 oz., for 2-3 people)	$88

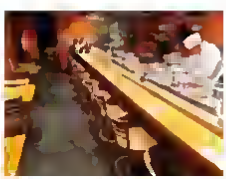
Yamakage Tokyo.

102E 2nd Ave. (bet. 54th & 55th Sts.) New York, NY 10022
TEL. 646-570-0893 | Lunch: Mon-Fri 11:30 am-4 pm
Dinner: Mon-Fri 4-10:30 pm, Sat 6-10:30 pm, Sun 6-9 pm

The answer for sushi connoisseurs who are lamenting over recent hikes in prices of quality sushi, is Yamakage Tokyo. This relatively new, cozy joint is conveniently located on the eastside of Midtown. The Japanese chef, Mr. Yamakage opened his first restaurant after 25 years of sushi chef experience in highly reputable NY restaurants such as Blue Ribbon, Sushi Samba and Haru. Yamakage proudly serves the highest quality sushi at the lowest cost: One dollar a piece! With a 30 dollar budget you can enjoy your favorite selection of nigiri and feel totally full. " We would like to offer the customer real Tokyo style sushi, meaning to be fresh, quick and reasonable" says Yamakage. Historically speaking, nigiri or today's popular sushi style was originally developed as bite-size finger foods for busy laborers and merchants in 19th century Tokyo (Edo, then). Even now it's very common to see Tokyo businessmen munching quick sushi at 100-yen sushi stands in railway stations. They are cheap but taste is not compromised. Yamakage Tokyo seems to try to recreate this commoner's approach back in NYC. His one-dollar neta include, salmon, striped bass, fluke, flounder fin, scallop and vinegar-pickled mackerel just to name a few. Try this real deal and feel like a Tokyoite.

One Dollar Sushi line up (clockwise from top left) salmon, squid, striped bass, flounder's fin, egg custard, scallop, shrimp, vinegar-pickled mackerel and tobiko. Smaller but exquisitely tasty netas with real Tokyo style treatment.

Yamakage's original *Spicy Tuna Roll* is one of the top selling rolls.



The small restaurant with some 20 seats including sushi bar makes you feel like home.

3 Best Sellers		
	• **Sushi Bento Box**	$10.75 (L) $15.50 (D)
	• **Combination Roll NY**	$12.50 (L) $15.75 (D)
	• **Kaisen Bara Chirashi**	$12.75 (L) $22.75 (D)

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch

M Tu W Th F Sa Su Day Close — Delivery

Family Dining

Romantic Dining — Local Favorite

Vegetarian Friendly — Business Dinner

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20
201 Broadway (at 56th St.)
212-677-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4511

Haro — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5656

Ichia Restaurant — $20
53 W. 106th St (bet. Manhattan & Columbus Ave.)
212-865-4988

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2081

Kitaro — $20
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-9008

Koazan — $25
685 Amsterdam Ave (at 93rd St.)
212-280-8095

Kumo Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mema Sushi — $25
237 Dyckman St. (Broadway & Sherman Ave.)
212-544-0003

Mane Organic Cafe — $20
646 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Mesa — $400
Time Warner Ctr 4FI Columbus Cir
212-823-9800

Matsa — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7922

Mamaya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
513 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25
566 Amsterdam Ave (bet. 87th & 88th St.)
212-787-7316

Planet Sushi* — $25
320 Amsterdam Ave (at 75th St.)
212-712-2162

Raku* — $20
Located in a beautiful brownstone neighborhood, Raku offers the best sushi deals around without compromising on the freshest ingredients. In addition to sushi and sashimi, try the highly recommended appetizers and entrees.
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25
1258 Amsterdam Ave (bet. 122nd & 123rd St.)
212-666-2398

Saji's — $15
256 W. 109th St. (Broadway & Amsterdam Ave.)
212-749-1834

Suma Sashi — $25
954 Amsterdam Ave. (bet. 107th & 108th St.)
212-280-5856

Sun-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi A-Go-Ga — $25
1400 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Hana — $35
469 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1079

Sushi Yasaka* — $30
251 W. 72nd St. (Broadway & West End Ave.)
212-496-6460

Sushi Ya 2 — $18
627 W. 161st St. (bet. Pinehurst & Cabrini)
212-781-8833

Tamaya — $14
4030 Broadway (bet. 169th & 170th St.)
212-568-0038

Tanzan — $32
265 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vine Sushi & Sake — $20
2853-55 Broadway (bet. 115th & 116th St.)
212-222-3564

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-628-9805

Dongari — $60
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese* — $22
354 E. 89th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1466 1st Ave (bet. 76th & 77th St.)
212-249-2722

Ginza — $20
200 Lexington Ave (at 32nd St.)
212-696-7696

Haru — $30
1329 3rd Ave (at 76th St.)
212-452-1021

Haru Sake Bar — $38
1327 3rd Ave (at 76th St.)
212-452-2230

Ichiro — $30
1184 2nd Ave (bet. 62nd & 63rd St.)
212-355-5300

RAMEN SETAGAYA
East Village, NY branch 34 1/2 St Marks Pl., New York, NY,11101 212 387-7959
Fort Lee, NJ Branch 243 MAIN ST., FORT LEE, NJ 07024 201-585-0739
www.ramensetagayany.com

Upper East **Ikenohana**
1016 Lexington Ave (bet 72nd & 73rd St.) $30
212-737-6539

Upper East **IRON Sushi***
355 E. 79th St (bet 1st & 2nd Ave.) $25
212-772-7580

Upper East **Isohamu**
1666 3rd Ave (bet. 93rd & 94th St.) $30
212-828-0099

Upper East **Iwasuki Sushi**
1103 1st Ave (bet 60th & 61st St.) $25
212 309-8728

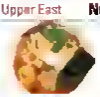
Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave. (bet. 85th & 86th St.) $31
212-772-8836

Upper East **Koito Sushi***
310 E. 33rd St (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet 83rd & 84th St.) $30
212 288-5024

Upper East **Matsu**
411 E. 70th St (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Naruto Ramen***

Their signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.00 on Mondays and GYOZA for $2.50 on Wednesdays
1596 3rd Ave. (bet. 90th & 91st St.) $10
212-289-7803

Upper East **Ouki Sushi**
1575 3rd Ave. (bet. 86th & 87th St.) $35
212-426-3388

Upper East **Poke**
343 E. 85th St (bet. 1st & 2nd Ave.) $30
212 249-0569

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-8583

Upper East **Shabu-Shabu 70***
314 E. 70th St (bet. 1st & 2nd Ave.) $25
212-861-6535

Upper East **Sushi Huna**
1501 E. 2nd Ave (at 79th St.) $25
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St.) $57
212-371-0298

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St.) $20
212-249-3796

Upper East **Tanoshi Sushi Sake Bar**
1372 York Ave. (bet. 73rd & 74th St.) $55
646-727-9056

Upper East **Tatan 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tanzan**
988 2nd Ave (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1990 3rd Ave (bet. 91st & 92nd St.) $7
212-987-7150

Upper East **Tokubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1193 1st Ave (bet. 64th & 65th St.) $70
212 988-8408

Upper East **Totoya**
1144 1st Ave (at 63rd St.) $25
212 753-0422

Upper East **Wujima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1564 2nd Ave (at 82nd St.) $30
212-628-6682

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St.) $25
212-772-9675

Upper East **Yuko**
1531 York Ave (at 81st St.) $25
212-988-5900

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St (at 8th Ave.) $15
212-265-5500

Midtown West **Aki Sushi**
309 W. 52nd St (bet. 8th & 9th Ave.) $30
212-262-2088

Midtown West **Aoki**
234 W. 46th St (bet. Broadway & 8th Ave.) $30
212-956-2396

Midtown West **Bamboo 52**
344 W. 52nd St (bet. 8th & 9th Ave.) $12
212-315-2777

Midtown West **Beauhaus**
47 W. 56th St (bet. 5th & 6th Ave.) $30
212-581-0030

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
756 9th Ave (at 51st St.) $20
212-459-2298

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-398-1810

Midtown West **Inakaya**
231 W. 40th St (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **Ise 56**
58 W. 56th St (bet. 5th & 6th Ave.) $25
212-707-8702

Midtown West **Ishihana**
319 5th Ave (at 32nd St.) $30
212-696-0202

Dishes you've never seen before!
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Stir fried noodles with a hearty firm bite, topped with a delicious combination of thick ankake sauce and plenty of vegetables (dinner only)
$11.50
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141 E. 45th St. (bet 3rd & Lexington) TEL: 212-986-5604
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Dinner Mon-Sat 6pm-3am, Sun 5:30pm-12:30am

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Midtown West **Izakaya IROHA**
152 W 49th St (bet. 6th & 7th Ave.) $30
212-398-3045

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $25
212-582-4065

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.) $60
212 921 3330

Midtown West **Kyotofu**
705 9th Ave (bet. 48th & 49th St.) $25
212-974-R012

Midtown West **Meakui-Tei**
60 W 56th St (bet. 5th & 6th Ave.) $20
212 757-1642

Midtown West **Monster Sushi***
22 W 46th St (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West **Natsumi**
228 W 50th St (bet. Broadway & 8th Ave.) $40
212-258-2368

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212 757-3000

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581-3136

Midtown West **Sake Bar Hagi***
152 W 49th St (bet. 6th & 7th Ave.) $25
212 764-8545

Midtown West **Sapporo***
152 W 49th St (bet. 6th & 7th Ave.) $18
212-869-8372

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Soba Nippoa***
18 W 52nd St (bet. 5th & 6th Ave.) $30
212-465-2525

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Dama**
330 W 56th St (bet. 8th & 9th Ave.) $45
212 707 8809

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.) $40
212-957 0046

Midtown West **Sushi Zen**
108 W 44th St (bet. 6th & 7th Ave.) $70
212-802-0707

Midtown West **Sushidaa***
123 W 49th St (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
23 W 56th St (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***
540 9th Ave (bet. 39th & 40th St.) $15
212-290-7681

Midtown West **Terakawa Ramen***
#5 9th Ave (bet. 57th & 58th St.) $12
212-307 0170

Midtown West **Totto Raman**
36# W 52nd St (bet. 7th & 9th Ave.) $20
212-502-0052

Midtown West **Yakiton TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-456-2100

Midtown East

Midtown East **Aburiya Kiaaosuke***
213 E 45th St (bet. 2nd & 3rd Ave.) $65
212 867 5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 56th & 57th St.) $20
212 371 1333

Midtown East **Azusa***
3 E 44th St (bet. Madison & 5th Ave.) $35
212-681 0001

Midtown East **DDNBURI-YA***
137 E 47th St (bet. 3rd & Lexington Ave.) $25
212 880-7808

Midtown East **Gyu-Kaku***
805 3rd Ave 2 Fl (at 50th St.) $40
212 702 6018

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St.) $66
212-885-7111

Midtown East **Haru**
280 Park Ave (at 46th St.) $35
212 450-8868

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant Conveniently located just 3 minutes from Rockefeller Center it is perfect for business lunches At dinnertime try their Omakase or sushi bar or prix fixe and entree start ng at $23
17 E 48th St (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhaaa Park***
237 Park Ave (bet. 45th & 46th St.) $35
212-661-3400

Midtown East **Hida-Chae Ramen**
248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **Ise 49**
151 E 49th St (bet. 3rd & Lexington Ave.) $25
212-319-5676

Midtown East **Izakaya Ariyashi**
226 E 53rd St (bet. 2nd & 3rd Ave.) $25
212-319-3340

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years Izakaya Riki offers many varieties of Japanese Izakaya style food The affordable lunch set ($15) is not to be missed Open until 3 am from Mon-Fri Riki opens its doors to hungry New Yorkers.
141 E 45th St (bet. Lexington & 3rd Ave.) $40
212-986-1103

Midtown East **Jukai**
237 E 53rd St (bet. 2nd & 3rd Ave.) $30
212 588-9799

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave.) $18
212 758-5408

* Chopsticks NY available to pick up

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tanoshisushinyc.com
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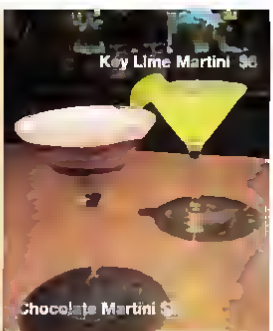
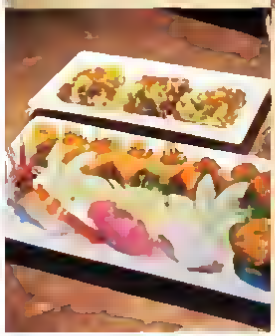
Happy Hour
Sun Thu. 11pm-1am
Fri. & Sat. 11pm-2am
Buy one drink and get the second one for free.





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212-712-2162
212-496-1279
www.planetsushiny.com

Midtown East **Kanamn Zushi**
7 E 47th St, 2 Fl (bet. Madison & 5th Ave.) $100
212-317-2802

Midtown East **Mn Sushi Restaurant**
18 E 41st St (bet. 5th & Madison Ave.) $18
212-400-8880

Midtown East **MEGU Midtown**
845 UN Pl (bet. 47th & 48th St.) $125
212-964-7777

Midtown East **Menchanko-Tei**
131 E 45th St (bet. 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **Nodo-Sushi**
135 E 50th St (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Nippon***
155 E 52nd St (bet. 3rd & Lexington Ave.) $49
212-759-0228

Midtown East **Oms/b***
158 E 45th St (bet. 3rd & Lexington Ave.) $9
212-922-9758

Midtown East **Onya***
143 E 47th St (bet. 3rd & Lexington Ave.) $30
212-715-0460

Midtown East **Restaurant SEO***
249 E 49th St (bet. 2nd & 3rd Ave.) $40
212-355-7722

M-dtown East **Ringo**
205 E 45th St (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ronin Bar & Grill**
3 E. 37th St. (bet. Madison & 5th Ave.) $15
212-213-5137

M-dtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing h deout s tuated on the basement level is perfect for couples. Private parties ava lable.
211 E 43rd St, B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shunbashi**
7 E 48th St. (bet. Madison & 5th Ave.) $30
212-813-1000

Midtown East **Shocho Bar Hatchan**

Conveniently located near Grand Central Station, it's an oasis offer ng a wide selection of shochu and Japanese tapas. Enjoy dr nks with yakitor and sushi served from the adjacent Yakitori East Restaurant. No cover charge. D serve your favorite shochu here.
210 E 44th St. (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Soba TOTTO**
211 E 43rd St, 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
821 2nd Ave. (at 44th St.) $20
212-983-8883

Midtown East **SushiAnn**
38 E 51st St (at Park Ave.) $50
212-755-1780

M-dtown East **Sushiden***
18 E 49th St. (bet. Madison & 5th Ave.) $45
212-751-2700

Midtown East **Tokyo***
342 Lexington Ave (bet. 39th & 40th St.) $50
212-697-6330

Midtown East **TOMI JAZZ**
238 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Tsushima**
141 E 47th St. (bet. 3rd & Lexington Ave.) $40
212-207-1938

Midtown East **West Udon Izakaya**
150 E 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yakitori East***
210 E 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**
308 E 49th St. (bet. 1st & 2nd Ave.) $28
212-355-3370

Midtown East **Yamakage Tokyo**
102nd 2nd Ave. (bet. 54th & 55th St.) $30
646-570-0633

Korea Town

Korea Town **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Korea Town **Izaknyn Mokn**
10 W. 32nd St. 2 Fl (bet. 5th Ave. & B way) $20
212-736-3232

Korea Town **Kirakuyn**
2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-695-7272

Korea Town **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-3541

Chelsea

Chelsea **Blue Ginger**
108 9th Ave. (bet. 15th & 16th St.) $30
212-352-0811

Chelsea **mmjo***

A self-service restaurant conveniently located near union square station, mmjo features an original menu created by the Japanese owner. There are mmjo items to choose from, including sushi, burrito, ramen, udon, daily donburi, and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **IRON Sushi**
440 3rd Ave. (bet. 30th & 31st St.) $25
212-447-5922

Chelsea **Izakaya Ten**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Momoya Chelsea**
185 7th Ave. (at 21st St.) $40
212-989-4499

Chelsea **Monster Sushi***
158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-0131

Chelsea **MORIMOTO**
10th Ave. (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **Naka Naka**
409 W. 17th St. (bet. 9th & 10th Ave.) $50
212-929-8544

Chelsea **Ootoya**
8 W. 18th St. (bet. 5th & 6th St.) $20
212-255-0018

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave., (bet. 13th & 14th St.) | TEL: 212-255-9981 / 9431 | Open 7 Days
Free Delivery - min $10 | Order online: www.MikadoSushiBar.com

How about enjoying our famous sushi and delicious appetizers!
New Ladies' Set for Winter Season
Only $18
Dinner time only
[New Ladies' Set with warm Tempura Udon]
A set of three mini appetizers of the day, customer's choice of 4 pieces of sushi and 1 roll, tempura udon, and dessert.
Only 3 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St) 212 661 3400
Mon-Fri 11:45am-2:45pm (Lunch), 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM
Vanderbilt Ave
Park Ave
Lexington Ave
46th St
45th St
44th St

Chelsea **Sushi Masaru** $25
108 8th Ave (bet. 16th & 15th St.)
212-627-8887

Chelsea **Tanuki Tavera** $50
Gansevoort Hotel 18 9th Ave (at 13th St.)
212-660-6765

Chelsea **Tabaya** $13
144 W 19th St (bet. 6th & 7th Ave.)
212-924-3335

Gramercy

Gramercy **15 EAST** $80
15 E 15th St (bet. Union Sq W. & 5th Ave.)
212-647-0015

Gramercy **Aji Sushi** $25
519 3rd Ave (bet. 34th & 35th St.)
212-689-2055

Gramercy **Choshi*** $20
77 Irving Place (at 15th St.)
212-420-1419

Gramercy **Hamachi** $25
34 E. 20th St (bet. Park Ave. & Broadway)
212-420-9609

Gramercy **Hana** $30
346 1st Ave (at 20th St.)
212-598-0135

Gramercy **Haru** $30
220 Park Ave. S (at 19th St.)
646-428-0569

Gramercy **Kaiten Sushi East*** $15
360 3rd Ave (bet. 25th & 27th St.)
212-889-2325

Gramercy **Mishima*** $25
164 Lexington Ave (bet. 30th & 31st St.)
212-532-4595

Gramercy **Momokawa** $35
157 E. 28th St (bet. 3rd & Lexington Ave.)
212-684-7830

Gramercy **Saburi** $20
168 Lexington Ave (bet. 30th & 31st St.)
212-481-7765

Gramercy **Sushi SAMBA** $35
245 Park Ave. S (bet. 19th & 20th St.)
212-475-9377

Gramercy **Sushi SEN-NIN** $40
30 E. 33rd St. (Park Ave. S. & Madison Ave.)
212-889-2205

Gramercy **Tatakawa Ramen*** $12
19 Lexington Ave (bet. 23rd & 22nd St.)
212-777-2599

Gramercy **YAMA Restaurant** $20
122 E. 17th St. (at Irving Pl.)
212-475-0969

West Village

West Village **Aki on west 4** $44
181 W. 4th St. (bet. 6th & 7th Ave.)
212-989-5440

West Village **Cho Cho San*** $25
15 W. 8th St. (bet. 5th & 5th Ave.)
212-473-3333

West Village **EN Japanese Brasserie** $40
435 Hudson St. (at Leroy St.)
212-647-9196

West Village **Hakata Tonton*** $25
91 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3699

West Village **GO! GO! CURRY!*** $8.5

With the motto "Everything for your genki vigor!" 5th 15th 25th are Go Go Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St (bet. W 3rd & Bleecker St.)
212-505-2555 www.gogocuryusa-ny.com

West Village **Marumi*** $30
546 LaGuardia Pl (bet. Bleecker & 3rd St.)
212-979-7055

West Village **Mikado*** $20
525 6th Ave (bet. 13th & 14th St.)
212-255-8981

West Village **Miyabi** $15
121 W 3rd St (bet. MacDougal St & 6th Ave.)
212-228-1688

West Village **Miyagi** $25
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-8030

West Village **Nagomi** $35
179 Prince St (bet. Thompson & Sullivan St.)
212-387-8230

West Village **Raman Takumi*** $13
90 University Pl (bet. 11th & 12th St.)
212-229-2752

West Village **Rockmeisha*** $35
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775

West Village **Soto** $50
357 6th Ave (bet. 4th St. & Washington Pl.)
212-414-3088

West Village **Sushi Mamho** $18
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5685

West Village **Sushi Yawa** $30
25 W. 9th St. (bet. 5th & 6th Ave.)
212-253-9888

West Village **Tomoe Sushi** $40
172 Thompson St. (bet. Houston & Bleecker St.)
212-777-3346

West Village **Ushiwakamaru** $40
136 W. Houston St. (Sullivan & MacDougal St.)
212-228-4181

East Village

East Village **Ashiya** $15
197 1st Ave. (bet. 10th & 11th St.)
212-505-3348

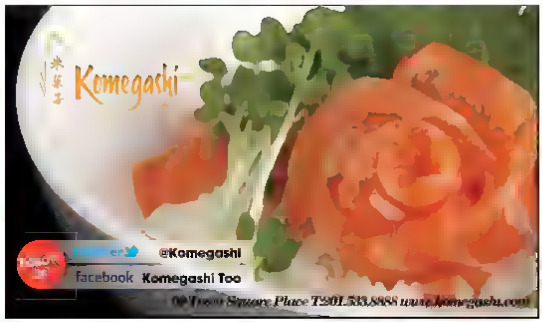
East Village **BONO ST** $75
8 Bond St. (bet. Lafayette & Broadway)
212-777-2500

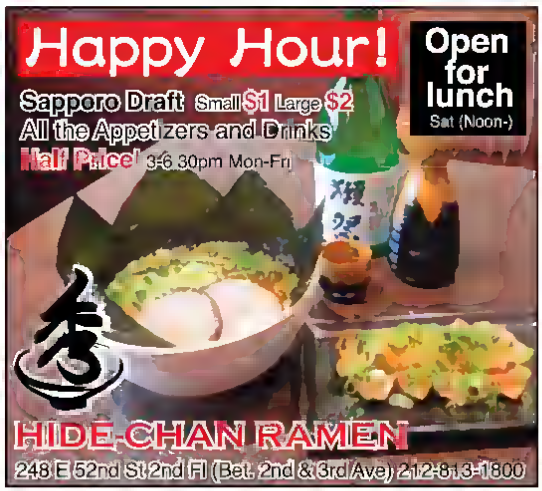
East Village **Cha-An** $20

Serving a wide variety of teas from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation on
230 E 9th St. 2Fl (bet. 2nd & 3rd Ave.)
212-228-8030 www.chaanteahouse.com

East Village **Otaci** $40
228 E 10th St. (bet. 1st & 2nd Ave.)
212-387-0545

East Village **East Noodle** $16
118 2nd Ave (at 7th St.)
212-982-4245




Happy Hour!
Open for lunch
Sat (Noon-)
Sapporo Draft Small $1 Large $2
All the Appetizers and Drinks
Half Price! 3-6:30pm Mon-Fri
HIDE-CHAN RAMEN
248 E 52nd St. 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm

214 E 10th St (bet 1st & 2nd Ave) $20
646-602-8779 www.nycurry-ya.com

East Village **Gyu-Kaku***

34 Cooper Sq (bet 4th St and Astor Pl) $40
212 475 2999

East Village **Hasaki***

210 E 9th St (bet. 2nd & 3rd Ave.) $40
212 473-3327

East Village **IPPUDO NY**

65 4th Ave (bet 9th & 10th St) $29
212-388-0001

East Village **IRON Sushi***

212 10th St (bet 1st & 2nd Ave) $25
212-228-0102

East Village **Japonica**

100 University Pl (at 12th St) $40
212-243-7752

East Village **JEWEL BAKO**

239 E 5th St (bet. 2nd Ave. & Cooper Sq) $45
212 979 1012

East Village **Kajitsu**

414 E 9th St (bet. Ave A & 1st Ave) $80
212-228-4873

East Village **Kombu Ramen House***

351 E 14th St (bet 1st & 2nd Ave.) $15
212-228 1366

East Village **Komei Dan**

196 Avenue A (bet 11th & 12th St) $25
212 777 2068

East Village **KASADELA**

947 E 11th St (bet. Ave. B & C) $30
212 777 1562

East Village **Kanka***

25 St. Marks Pl (bet 2nd & 3rd Ave) $25
212-254-8383

East Village **Kotobuki**

56 3rd Ave (bet 10th & 11th St.) $25
212-853-5083

East Village **Kaboya**

536 E 5th St (bet Avenue A & B) $15
212-777-7010

East Village **Kyo Ya**

94 E 7th St (bet Ave A & 1st Ave.) $42
212 982-4140

East Village **May's Place Sushi***

121 2nd Ave (bet 7th & St Marks Pl) $15
212-533-0448

East Village **Menkai-Tei***

63 Cooper Sq (bet 7th St & St Marks Pl) $10
212 228-4152

East Village **MINCA**

536 E 5th St (bet. Ave A & B) $10
212-505-8001

East Village **Misoya**

129 2nd Ave. (bet. 7th and St. Marks Pl) $20
212-677-4825

East Village **Natori**

56 St. Marks Pl (bet. 1st & 2nd Ave) $20
212-533-7711

East Village **OH! Tatsho***

9 St. Marks Pl (bet 2nd & 3rd Ave) $20
212 673-1300

East Village **Noodle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on the All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm

31 St Marks Pl (bet. 2nd & 3rd Ave) $12
212-533-6855 www.zensush nyc.com

East Village **Otafuka***

A tiny vendor like joint Otafuku specializes in popular Japanese comfort food, Takoyaki octopus dough and Okonomiyaki pancakes as well as Tatyaki and Unafuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo

236 E 9th St (bet. 2nd & 3rd Ave) $6
212-353-8503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo? a Japanese cult movie about soul ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

219 E 10th St. (bet 1st & 2nd Ave) $15
212-477-7030

East Village **Ramen Setagaya (St. Marks Pl)***

34A St Marks Pl (bet. 2nd & 3rd Ave) $13
212-387 7559

East Village **Rabataya NY**

Roasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $45 tasting course $40 popular lunch set $10

231 E 9th St. (bet. 2nd & 3rd Ave) $45
212 979-9674 www.robataya-ny.com

East Village **Sake Bar Decibel**

240 E 9th St (bet. 2nd & 3rd Ave) $40
212-979-2733

East Village **Sake Bar Satsko**

202 E 7th St (bet. Ave. B & C) $25
212-614-0533

East Village **Sapporo East**

245 E 10th St. (at 1st Ave) $17
212-260-1330

East Village **Shabu-Tatsu***

216 E 10th St. (bet. 1st & 2nd Ave) $30
212-477-2572

East Village **Shima**

186-190 2nd Ave (at 12th St) $20
212-260-6303

East Village **Sobakob***

309 E 5th St (bet. 1st & 2nd Ave) $15
212-254 2244

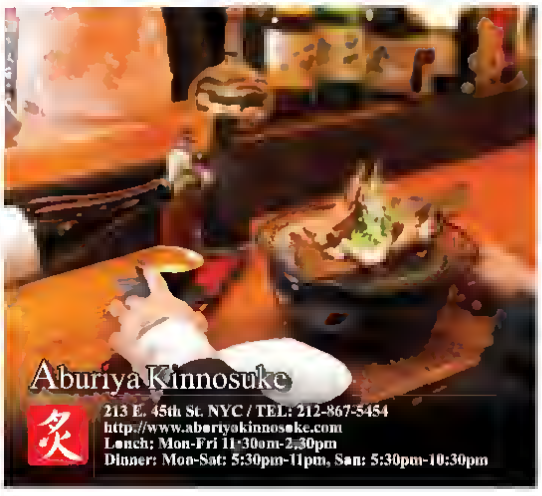
East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner

225 E 9th St (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Soben East Village***

328 E 9th St (bet. 1st & 2nd Ave) $15
212-388 1155



East Village **Sauan Restaurant***
28 E 13th St (bet. University Pl & 5th Ave.) $20
212-627-7150

East Village **Soshi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 12 entrees to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl (at Ave. A) $12
212-598-1198 www.sushiloungenyc.com

East Village **Takahachi East Village**
96 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Uminoie**

Umenoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumenoie.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-566-3041

East Village **Wasan**
10 E. 7th St (bet. 1st & 2nd Ave.) $35
212-777-1378

East Village **Yakitoriya West***
218 E. 9th St (bet. 2nd & 3rd St.) $25
212-375-9238

East Village **Yakitori Totto***
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-920-5095

East Village **Yoshi Soshi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5508

East Village **Yuba Restaurant**
105 E. 9th St (bet. 3rd & 4th Ave.) $40
212-777-8198

East Village **Zen 6**
328 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-673-3300

Lower Manhattan

Lower Mhn **Cafe 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **Ise Downtown***
50 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kanoe**
21 South End Ave. (at W. Thames St.) $38
212-786-9898

Lower Mhn **Mottso**
265 Mott St. (bet. Prince & Houston St.) $26
212-343-8017

Lower Mhn **Quickly Shoku Shobo**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0898

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) $14
212-253-1158

Lower Mhn **Sushero**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **SUteriShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-751-3771

Tribeca **MEGU New York**
52 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $15
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $30
212-248-0064

Tribeca **Soshi Azeha**
423 Greenwich (bet. Laight & Vestry St.) $50
212-274-0429

Tribeca **Takahachi Tribeca***
145 Duane St. (Church & W. Broadway) $35
212-571-1930

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3267

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Sosen Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
90 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Boze**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
316 4th Ave. (bet. 33rd & 34th St.) $38
718-633-7798

いただきます
"ITADAKIMASU"
[meaning] Bon appetit!
[usage] It is customary in Japan to say this phrase before eating each meal. Literally meaning "I receive," this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal.

Reviewed by NY Times
DARK MEN
Black Sesame Paste Noodle Soup $11.00
We won the "Street Ramen Contest" at JAPAN BLOCK FAIR!
Second location opening soon near Times Square
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ALL LUNCH MENU
10% off & tip not required
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We are open on New Year's Day.
Near 40th St. station on 7 Line.
Take a Q32 or Q60 bus from Manhattan.

Brooklyn **Gaido***
331 Flatbush Ave (bet. Park & Prospect Pl) $25 M
718-638-8866

Brooklyn **Hibtao**
333 Henry St (at Pacific St) $35 L
718-230-6052

Brooklyn **Iroa Chef House**
92 Clark St (bet. Monroe Pl & Henry St) $15 L
718-858-8517

Brooklyn **IZAKAYA aa SMITH***
176 Smith St (bet Wyckoff & Warren St) $20 L
718-855-2277

Brooklyn **Ki Sashi**
122 Smith St (bet Dean & Pacific St) $30 L
718-935-0575

Brooklyn **Mizu**
182 Bedford Ave (bet 6th St & 7th St) $20 L
718-782-6606

Brooklyn **Naruto Ramen**
276 5th Ave (bet 1st & Garfield St) $12 L
718-832-4111

Brooklyn **Osaka**
272 Court St (bet Degraw & Kane St) $30 L
718-643-0044

Brooklyn **Oshima Restaurent**
71 7th Ave (bet Berkeley & Lincoln Pl) $25 L
718-783-1666

Brooklyn **OZU***
78 Clark St (bet Hicks & Henry St) $20 L
718-797-3288

Brooklyn **qoo Robata***
367 Metropolitan Ave (at Bevermeyer St) $25
718-384-9493

Brooklyn **Sakara 6**
837 Manhattan Ave (bet Calyer & Noble St) $10 L
718-349-7888

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (Driggs & Nassau Ave) $16 L
718-389-3721

Brooklyn **Supercore***
305 Bedford Ave (bet S 2nd & S 1st St) $20 L
718-302 1626

Brooklyn **Tanzaa**
7116 19th Ave (at 71st St) $30 L
718-621-8236

Brooklyn **Zeakichi***

Since 2005 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experiences beyond sushi Hidden away in the recessed semi-private dining booths diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city Guests must be 14 years or older to be accommodated
77 N 6th St (at Wythe Ave) $40
718-384-8385 www.zenkichi.com M

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St) $20 M
718-398-9898

* Chopsticks NY available to pick up

Queens

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104 $18 L
718-937-9288

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria NY 11105 $20 L
718-721-4933

Queens **gowasabi***
34-02 30th Ave, Astoria NY 11103 $23 L
718-204-7354

Queens **Hakata**
37-02 Prince St Flushing, NY 11354 $13 L
718-321-0290

Queens **Hitaomare Ramen**
33-18 Ditmas Blvd Astoria NY 11105 $15 L
347 782-2643

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY $35 M
718-575-4033

Queens **Kyoto Sashi**
153-11 Union Tpk Flushing NY 11354 $25 L
718-380-7777

Queens **LINN Wafu Dining ***
29-13 Broadway Astoria NY 11106 $30 L
718-204-0060

Queens **Narita**
107-08 70th Rd Forest Hills NY 11375 $20 L
718-263-2355

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria NY 11105 $20 L
718-728-0586

Queens **Samarai Boy***
85-32 Grand Ave Elmhurst, NY 11373 $9 L
718-457-2222

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $20 L
718-326-5704

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst, NY 11373 $20 L
718-803-3033

Queens **Takesashi***
43-46 42nd St Sunnyside, NY 11104 $25 W L
718-729-8253

Queens **Tendo Sashi***
65-26 Fresh Pond Rd Ridgewood NY 11385 $12 L
718-381-0652

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10 L
718-359-2324

Queens **Watawa Sashi***
33-10 Ditmars Blvd Astoria NY 11105 $28 L
718-545-1698

Long Island

Long Island **Benihaaa**
2105 Northern Blvd Manhasset, NY 11030 $30 L
516-627-8400

Long Island **Benihana**
920 Merchants Concourse Westbury NY $30 L
516-222-6091

Long Island **Inotome Japanese Steak House***
6 5th St Valley Stream, NY 11581 $28 L
516-872-0413

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25 Su L
516-437-4552

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Happy Hour!
Weekday 5-8PM
$1 Oyster
$3 Beer
$5 Cocktails/Wine

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(Fri and Sat open until 11pm)
Sun & Holiday 2 30pm-10 30pm
Columbus Ave
Museum of Natural History
W 77th St
W 76th St

Long Island	**Koban Restaarant***	2016 Merrick Rd Merrick, NY 11566	516-223-5200	$30
Long Island	**Koiso**	540 Westbury Ave Carle Place NY 11514	516-333-3434	$25
Long Island	**KuraBam**	479 New York Ave Huntington NY 11743	631-673-0060	$30
Long Island	**Kurofuna***	77 Commack Rd Commack NY 11725	631-499-1075	$20
Long Island	**Mumon Restaurant ***	1300 Franklin Ave Garden City NY 11530	516-747-3386	$32
Long Island	**Nagashima***	12 A 1 Jericho Tpk Jericho NY 11753	516-338-0022	$25
Long Island	**Rock-n-Sake Port WA**	90 Main St Port Washington NY 11050	516-883-7253	$30
Long Island	**Sapporo**	3265 Merrick Rd Wantagh NY 11793	516-785-3853	$18
Long Island	**Sen Restaarant***	23 Main St Sag Harbor NY 11963	631-725-1774	$45
Long Island	**Shiro of Japan***	401 Old Country Rd Carle Place NY 11514	516-597-4770	$20
Long Island	**SUSHI ICHI**	700 N Country Rd Setauket NY 11733	631-689-3111	$25
Long Island	**TAIKO Restaarant**	15 S Village Ave Rockville Ctr NY 11570	516-678-6149	$20
Long Island	**Taka Sushi***	821 Corman Ave Westbury NY 11590	516-876-0033	$20
Long Island	**Torigo ***	196 Jericho Tpk Floral Park NY 11001	516-352-1116	$20
Long Island	**Restaurant Yamaguchi***	63 Main St Port Washington, NY 11050	516-883-3500	$25

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate the authenticity and generous portions. Aside from the regular menu daily lunch specials and the Chef Special are popular among the local patrons

Long Island	**Yuki's Palette Taa***	151 Merrick Ave Merrick NY 11566	516-867-8738	$25

The Bronx

The Bronx	**DHANA**	500 City Island Ave Bronx, NY 10464	718-885-0700	$35

Westchester

Westchester	**Hajime***	287 Halstead Ave Harrison, NY 10528	914-777-1543	$35
Westchester	**Momiji***	281 Halstead Ave Harrison, NY 10528	914-835-1078	$25
Westchester	**Nanase**	522 Mamaroneck Ave White Plains NY 10605	914-285-5351	$50
Westchester	**Nishi**	473 Ashford Ave Ardsley NY 10502	914-693-2500	$25
Westchester	**Noda***	200 Hamilton Ave White Plains NY 10601	914-949-0990	$25
Westchester	**Sakanaya Sushi**	14 North Central Ave Hartsdale NY 10530	914-946-8065	$18
Westchester	**Sazan Restaurant***	729 Saw Mill River Rd Ardsley NY 10502	914-674-8015	$23
Westchester	**Tanto***	830 White Plains Rd Scarsdale NY 10583	914-725-3100	$18
Westchester	**Tsuru**	259 N Central Ave Hartsdale NY 10530	914-761-0057	$25

Upstate

Upstate	**Karuta**	77 Quaker Ridge Rd New Rochelle NY 10804	914-636-6686	$15
Upstate	**Kiko House**	11-21 E Washington Ave Pearl River NY	845-735-8885	$25
Upstate	**Sakurabana NY**	329 Route 59 Central Nyack, NY 10960	845-727-3933	$20

New Jersey

New Jersey	**Ajihei Princeton**	11 Chambers St Princeton NJ 08542	609-252-1158	$20
New Jersey	**Akai Sushi Lounge**	11 N Dean St Englewood NJ 07631	201-541-0088	$18
New Jersey	**Aoyama**	1852 Washington Valley Rd Martinsville NJ	732-271-2558	$16
New Jersey	**Asahi Japanese***	1475 Bergen Blvd Fort Lee NJ 07024	201-944-5113	$17
New Jersey	**Daimatsu***	960 Mountain Ave Mountainside NJ 07092	908-233-7888	$25
New Jersey	**East Japanese**	1405 Teaneck Rd Teaneck NJ 07666	201-837-1260	$20
New Jersey	**Higo Batten***	2024 Center Ave #J & K Fort Lee NJ 07024	201-461-5465	$15
New Jersey	**Honsha Loange***	31 Montgomery St 2 Fl Jersey City NJ 07302	201-324-2786	$25
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr Edison NJ 08837	732-906-2370	$30
New Jersey	**ICHIBAN**	775 Bloomfield Ave W Caldwell NJ 07006	973-806-7178	$22
New Jersey	**Italian Tomato (Mitsuwa)**	595 River Rd Edgewater NJ 07020	201-941-3113	$7

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麺

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Food Menu

Tan Tan 6	$10.75
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Spider Ramen	$15.50
Taj Mahal Ramen	$11.50
Dancing Spicy Ramen	$12.50
	and more

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Check sake events in NY

Check at www.sake-guide.com

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New Jersey — Keeome*
783 Palisade Ave Cliffside Park, NJ 07010 — 201-886-0080 — $25

New Jersey — KIKU
365 Rt 17 S Ramsey NJ 07652 — 201-265-7200 — $40

New Jersey — Komegoshi*
103 Montgomery St Jersey City NJ 07302 — 201-433-4587 — $25

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Located in waterfront Jersey City, Komegoshi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try their Chrash Royale: the freshest pick by the chef with selections from Japan and domestic. Only 5 min PATH from NYC
90 Town Sq Fl Jersey City NJ 07310 — 201-533-9988 www.komegoshi.com — $30

New Jersey — Kyushu Sushi*
209 Paterson Ave Wallington, NJ 07057 — 973-773-7100 — $25

New Jersey — Mesa Sushi & Grill*
81 W Allendale Ave Allendale, NJ 07401 — 201-934-6618 — $30

New Jersey — Monster Sushi*
395 Springfield Ave. Summit NJ 07901 — 908-598-1100 — $25

New Jersey — Princeton Tomo Sushi
236 Nassau St. Princeton, NJ 08542 — 609-924-8478 — $15

New Jersey — Raku Izakaya
209 Main St Fort Lee, NJ 07024 — 201-585-0707 — $25

New Jersey — Sakura-bana*
43 Franklin Ave. Ridgewood, NJ 07450 — 201-447-6525 — $25

New Jersey — Santohka (Mitsuwa)
595 River Rd. Edgewater, NJ 07020 — 201-941-1004 — $10

New Jersey — Sasaki Sadao (Mitsuwa)
595 River Rd. Edgewater, NJ 07020 — 201-941-9113 — $10

New Jersey — Sugi
2117 Rt. 4 E. Fort Lee, NJ 07024 — 201-461-8100 — $22

New Jersey — TATSUMI*
1034 River Rd Edgewater, NJ 07020 — 201-943-0202 — $25

New Jersey — Teado Sushi*
10 Schuyler Ave Kearny, NJ 07032 — 201-991-5588 — $12

New Jersey — Toya Restaurant*
49 Anderson Ave Cliffside Park, NJ 07010 — 201-917-5532 — $20

New Jersey — Umeya
156 Piermont Rd Cresskill, NJ 07626 — 201-816-0511 — $25

New Jersey — Yokitori 39
252-254 Degraw Ave Teaneck, NJ 07666 — 201-692-0700 — $35

Connecticut

Connecticut — Abis
381 Greenwich Ave Greenwich, CT 06830 — 203-862-6100 — $30

Connecticut — Kazu
64 N Main St Norwalk, CT 06854 — 203-866-7492 — $25

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet. 77th & 78th St.) — 212-799-3770 — Cream Puffs

Upper East — Choux Factory
1695 1st Ave. (bet. 87th & 88th St.) — 212-289-2023 — Cream Puffs

Midtown West — Cafe Zaiye Midtown W.
1073 6th Ave. (bet. 40th & 41st St.) — 212-764-6765 — Bakery

Midtown West — Misamoto Kitchoae
607 5th Ave (bet. 48th & 49th St.) — 212-486-3747 — Confectionery

Midtown East — Cafe Zaiye Midtown E.
16 E. 41 St. (bet. Madison & 5th Ave.) — 212-779-0500 — Bakery

Midtown East — Choux Factory
805 1st Ave. (bet. 48th & 49th St.) — 212-223-0730 — Cream Puffs

Chelsea — Floveboom
600 6th Ave (bet. 17th & 18th St.) — 212-414-0010 — Dessert Bar

East Village — Cafe Zaiya East Village
68 Cooper Sq. (bet. 7th St. & St. Marks Pl.) — 212-253-5700 — Bakery

East Village — Chikelicious
203 E. 10th St. (bet. 1st & 2nd Ave.) — 212-475-0329 — Dessert Bar

East Village — PANYA
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) — 212-777-1830 — Bakery

Lower Mhn — Yoya Tea Gardee
51 Chrystie St. (Hester & Canal St.) — 212-226-8803 — Rice Balls

New Jersey — Misamoto Kitchoae
595 River Rd. Edgewater, NJ 07020 — 201-313-8835 — Confectionery

New Jersey — Peristenne
250 Main St. Fort Lee, NJ 07024 — 201-592-8178 — Bakery

KARAOKE

Upper East — Iggys
1452 2nd Ave (bet. 75th & 76th St.) — 212-327-3043 — $1 /song

Midtown West — Yuki 55

Sing and dine at Yuki 55, the menues are from their Japanese restaurant downstairs. New songs are frequently added. English, Korean, Chinese, Japanese and Philippine songs are available. Drinks and room charges are half price during Happy Hour (5pm-7pm). The Two Hour Party Set ($35-) includes appetizer, sushi, and unlimited drinks. Open 7 days till 3:30am. They offer a karaoke bar and private rooms accommodate up to 20 people
253 W. 55th St.(bet. Broadway & 8th Ave.) — 212-765-1210 — $5/h per person

Midtown East — Box Snack Riki
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) — 212-986-5812 — $10/h $30 min

Midtown East — Japes 38
9 E. 38th St. (bet. Madison & 5th Ave.) — 212-679-4040 — $8/h /person

Midtown East — Karaoke Deet 48*
304 E. 49th St. (bet. 1st & 2nd Ave.) — 212-753-0030 — $4/h /person

Korea Town — S Bar Karaoke
38 W. 32nd St. 5F (bet. 5th Ave. & Broadway) — 212-594-6644 — $30 /room

Korea Town — Choras Karaoke
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) — 212-967-2244 — $2/song $40/room

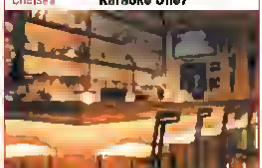
Korea Town — Gagopa Karaoke
28 W. 32nd St. (bet. 5th Ave. & Broadway) — 212-967-5353 — $30- /room

Korea Town — Grammy Koreoke
23 W. 32nd St. (bet. 5th Ave. & Broadway) — 212-629-7171 — $40 /room

Korea Town — Karaoke Duet 35*
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) — 646-473-0626 — $4/h /person

Korea Town — MK
11 W. 32nd St. 5 Fl (bet. 5th Ave. & B way) — 212-564-3436 — $40/h /room

Korea Town — Radio Stor Karaoke
3 W. 35th St. (bet. 5th & 6th Ave.) — 212-564-2520 — $40 /room

Chelsea — Karaoke One7

They offer the city's largest song select on in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice.
29 W 17th St (bet. 5th & 6th Ave.) — 212-675-3527 www.karaoke17.com — $2/song

Gramercy — Jepes 27*

Sing your heart away at Jepes 27! They offer karaoke rooms at no charge ($10 min room per person Sunday through Thursday only). Their kitchen is open until 3am everyday with a select on of over 50 food items. Unlimited Drink Plan is only $19.95 per person for 2 hours, with food it is only $24.95 per person for 2 hours. Private rooms are also available. Please inquire within.
36 E 3rd Ave (bet. 26th & 27th St.) — 212 683 2328 www.jepes27.com — $10/ person

Gramercy — Music Story
34 32nd St 5 Fl (Park Ave S. & Madison Ave.) — 212 594-4244 — $40 /room

West Village — Apple Restaurant
17 Waverly Pl (bet. Greene & Mercer St.) — 212-473-8988 — $10/cover /room

West Village — Karaoke Cave
9 E 13th St (bet. University Pl. & 5th Ave.) — 646-250-5670 — $35- /room

West Village — NEMO
54 E 13th St. (bet. B way & University Pl.) — 212-477-1177 — $8/h /person

East Village — Planet Rose
219 Ave A (bet. 13th & 14th St.) — 212 353-9500 — $2/song

East Village — Second oe Second
27 2nd Ave (bet. 1st & 2nd St.) — 212-473-2922 — $30/h /room

East Village — Sing Sing (Ave A)*
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave A (bet. 4th & 6th St.) — 212-674-0700 www.karaokesingsing.com — $3-8/h per person

East Village — Sing Sing (St Marks)*
SING-SING KARAOKE ST MARKS
Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesing.com
5 St Marks Pl 2Fl (bet. 2nd & 3rd Ave.) — 212-987 7800 www.karaokesingsing.com — $3-8/h per person

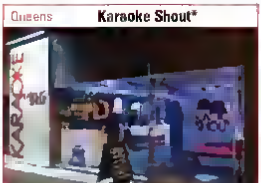
East Village — U2 Karaoke Lounge
6 St. Marks Pl (bet. 2nd & 3rd Ave.) — 212-228-4250 — $8/h

Lower Mhn — Asie Rome
40 Mulberry St (bet. Worth & Bayard St.) — 212-385-1133 — No charge

Lower Mhn — Bing Karaoke Bar
6 Thompson St 2 Fl (bet. 6th Ave. & Canal St.) — 212 334-5480 — $30/h /box

Lower Mhn — Mott Karaoke Lounge
43 Mott St (bet. Worth & Bayard St.) — 212-693-0004 — min $30 /room

Brooklyn — 100 Fun
532 80th St (5th Ave. & Fort Hamilton Pkwy.) — 718-436-9883 — $40/h /room

Queens — Karaoke Shout*

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Tha that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and ipods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!
32-45 Steinway St Astoria, NY 11103 — 718-569-0080 www.karaokeshout.com — $3-7/h person

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CHINESE

Ivy's Cafe*
154 W 72nd St (bet. Columbus & Amsterdam Ave.) $25 L
212 787-3333

Ollie's
2991 Broadway (bet. 117th & 116th St.) $15 L
212 665-8181

Ollie's
2957 Broadway (at 116th St.) $15 L
212 932-3300

Shun Lee West
43 W. 65th St (Central Park W. & Columbus) $35 L
212-595-8895

Cafe Evergree
1307 1st Ave. (bet. 73rd & 74th St.) $30 L
212 744-3266

Chinatown East
1450 3rd Ave. (bet. 82nd & 83rd St.) $16 L
212-987-9500

Lin's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $25 L
212-639-1313

Ou Place
242 E. 79th St. (bet. 2nd & 3rd Ave.) $25 L
212-280-4888

Philippe
33 E. 60th St. (bet. Park & Madison Ave.) $45 L
212-644-6615

Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.) $15 L
212 744-4333

Shanghai Pavilion
1378 3rd Ave. (bet. 77th & 78th St.) $37 L
212-585-3388

Szechuan Gourmet
1395 2nd Ave. (at 73rd St.) $25 L
212 737-1838

Chao Grill
80 W 53rd St. (bet. 5th & 6th Ave.) $68 L
212 333-7788

Joe's Shanghai*
24 W 56th St. (bet. 5th & 6th Ave.) $20 L
212 333-3868

Ollie's
411 W 42nd St. (at 9th Ave.) $15 L
212 324-6868

Ruby Foo's Times Sq
1626 Broadway, (bet. 49th & 50th St.) $30 L
212-489-5400

Tang Pavilion
65 W 55th St. (bet. 5th & 6th Ave.) $25 L
212-956-5959

We Liang Ye
36 W 46th St. (bet. 5th & 6th Ave.) $35 L
212-398-2308

Chu Chu
216 E 49th St. (bet. 2nd & 3rd Ave.) $30 L
212-888-4555

Dynasty Seng
611 Lexington Ave. 2 Fl. (at 49th St.) $35 L
212-355-1200

Evergreen ce 38
10 E. 38th St. (bet. Madison & 5th Ave.) $25 Su L
212-448-1138

Grand Sichuan
1049 2nd Ave. (bet. 55th & 56th St.) $20 L
212-355-5855

Lychee House
141 E. 56th St. (bet. 3rd & Lexington Ave.) $20 L
212 753-3900

Mee Noodle Shop
922 2nd Ave. (at 49th St.) $15 L
212-888-0027

MR K's*
570 Lexington Ave. (at 51st St.) $50 L
212-583-1668

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236 E. 53rd St. (bet. 2nd & 3rd Ave.) $33 L
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242 E. 40th St. (bet. 2nd & 3rd Ave.) $20 L
212-983-6666

Shih Lee
311 E. 45th St. (bet. 1st & 2nd Ave.) $10 L
212-867-0318

Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35 L
212-371-8844

Grand Sichuan
229 9th Ave. (at 24th St.) $20 L
212-620-5200

Rickshaw Dumpling
61 W. 23rd St. (bet. 5th & 6th Ave.) $15 L
212-924-9220

Grand Sichuan
227 Lexington Ave. (bet. 33rd & 34th St.) $25 L
212-679-9770

The Cottage*
33 Irving Place (at 19th St.) $12 L
212-505-9600

Chinatown Brasserie
380 Lafayette St. (at Great Jones St.) $30 L
212-533-7000

Empire Szechuan
173 7th Ave. S. (at Perry St.) $15 L
212-243-6048

Shanghai Square
11 E. 13th St. (bet. University Pl. & 5th Ave.) $20 L
646-486-7313

BaoHaus
238 E. 14th St. (bet. 2nd & 3rd Ave.) $14 L
646-409-8689

Dumpling Mee*
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11 L
212-505-2121

ABC Chinese Restaurant
34 Pell St. (bet. Bowery & Mott St.) $25 L
212-346-9330

Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25 L
212-334-0099

Ao Moederie
209-250 Vesey St. (at West St.) $30 L
212-385-0313

Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13 L
212-964-0540

Congee Village
100 Allen St. (bet. Broome & Delancy St.) $16 L
212-941-1818

Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) $15 L
212-732-0797

Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10 L
212 219-0212

Golden Unicorn
18 E. Broadway (bet. Market & Catherine St.) $20 L
212-941-0811

Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20 L
212-964-5256

Joe's Ginger
25 Pell St. (at Doyers St.) $20 L
212-285-0333

Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $20 L
212-233-8888

Lin's Dumpling House
28 Bowery (at Bayard St.) $10 L
212-343-0123

Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) $15 L
212-608-3838

New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10 L
212-406-2242

Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) $15 L
212-625-2359

Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35 L
212-419-0085

Peg ce Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $25 L
212-602-2566

Shanghai Cuisine*
89 Bayard St. (at Mulberry St.) $25 To L
212-732-8858

East Manor
46-45 Kissena Blvd. Flushing, NY 11355 $25 L
718-886-8598

Himalayan Yak Restaurant*
72-20 Roosevelt Ave. Jackson Heights NY 11372 $15 L
718-779-1119

KOREAN

Bean
390 W 50th St. (bet. 8th & 9th Ave.) $30 L
212-582-4448

Chom Chom
40 W 56th St. (bet. 5th & 6th Ave.) $40 L
212-213-2250

Deeji
346 W 52nd St. (bet. 8th & 9th Ave.) $44 Su L
212-586-2780

Korea Palace
127 E. 54th St. (bet. Park & Lexington Ave.) $30 Su L
212-832-2350

Cho Dong Gol
55 W 35th St. (bet. 5th & 6th Ave.) $30 L
212-695-8222

Cho's Bogam*
17 E 32nd St. (bet. Madison & 5th Ave.) $40 L
212-683-2200

Freechie Vegee Cafe
12 Park Ave. (bet. 34th & 35th St.) $25 L
212-213-1001

HAN BAT*
33 W 35th St. (bet. 5th & 6th Ave.) $15 L
212-629-5588

HANGAWI*
12 E. 32nd St. (bet. 5th & Madison Ave.) $40 L
212-213-0077

Hyo Dong Gak*
51 W 35th St. (bet. 5th & 6th Ave.) $20 L
212-695-7167

Kang Suh
1250 Broadway (at 32nd St.) $30 L
212-564-6845

Komtang House*
32 W 32nd St. (bet. 5th Ave. & Broadway) $15 Su L
212-947-8402

Kum Gang San*
45 W 32nd St. (at Broadway) $20 L
212-967-0909

Koojip Restaurant
9 W 32nd St. (bet. 5th Ave. & Broadway) $15 L
212 219-8497

Madangsir*
35 W 35th St. (bet. 5th & 6th Ave.) $30 L
212-564-9333

Seoul Garden
34 W 32nd St. (bet. 5th Ave. & Broadway) $20 L
212 736-9002

Shilla
37 W 32nd St. (bet. 5th Ave. & Broadway) $25 L
212-967-1880

Do Hwa
85 Carmine St. (at Bedford St.) $27 L
212-414-1224

Bae Chon
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L
212-228-2687

Oak Sun's
119 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-8500

Kori
253 Church St. (bet. Leonard & Franklin St.) $20 Su L
212-334-0506

Ookebi*
138 Grand St. (bet. Driggs & Bedford Ave.) $25 L
718-782-1424

KOREANA*
136-20 38th Ave. Flushing, NY 11354 $25 L
718-713-0252

Kalbi House
251 Central Ave. White Plains, NY 10606 $20 L
914-328-0251

Gommeok *
495 Main Street Fort Lee, NJ 07024 $17 L
201-242-1333

New Jersey	**Gammaaok**	
110 Broad Ave. Palisades Park, NJ 07650 201-645-8300		$17
[illegible]	**Pinehill Restaarant**	
123 Paramus Rd. Paramus, NJ 07652 201-843-0170		$20

THAI

Upper West	**Long Grain**	
2534 Broadway (at 95th St.) 212-665-0885		$22
Upper East	**Eat Thai**	
1428 3rd Ave. (bet. 80th & 81st St.) 212-772-1494		$15
Upper East	**Spica**	
1479 1st Ave. (at 77th St.) 212-744-6374		$20
Upper East	**Spice**	
1411 2nd Ave. (bet. 73rd & 74th St.) 212-628-5345		$20
Upper East	**Viaag Ping**	
1393A 2nd Ave. (bet. 72nd & 73rd St.) 212-249-6404		$22
Midtown West	**Acaiock Thai**	
530 9th Ave. (bet. 39th & 40th St.) 212-594-7063		$15
Midtown West	**Aura Thai**	
452 5th Ave. (bet. 35th & 36th St.) 212 971-8530		$14
Midtown West	**Bangkok House**	
360 W. 46th St. (bet. 8th & 9th Ave.) 212 541-6943		$18
Midtown West	**Breaze**	
661 6th Ave. (bet. 45th & 46th St.) 212-242-7777		$25
Midtown West	**Chai Home Kitchaa**	
530 9th Ave. (at 55th St.) 212-707-7776		$30
Midtown West	**Chaapaa Thai**	
761 9th Ave. (at 51st St.) 212-586-6806		$20
Midtown West	**Hang 2 Thai Bistro**	
752 10th Ave. (bet. 51st & 52nd St.) 212-765-7800		$15
Midtown West	**Pam Raal Thai 47**	
402 W. 47th St. (bet. 9th & 10th Ave.) 212-315-4441		$20
Midtown West	**Pom Raal Thai 49**	
404 W. 49th St. (bet. 9th & 10th Ave.) 212 333-7500		$20
Midtown West	**Poagsri Thai***	
244 W. 44th St. (bet. Broadway & 8th Ave.) 212-582-3392		$25
Midtown West	**02 Thai**	
708 9th Ave. (bet. 52nd & 53rd St.) 212-262-2238		$15
Midtown West	**Roam Servica Midtowa**	
680 9th Ave. (bet. 47th & 48th St.) 212-582-0095		$25
Midtown West	**Thai Palate**	
534 9th Ave. (bet. 39th & 40th St.) 212 279-9995		$15
Midtown West	**Thai Salact**	
472 9th Ave. (bet. 36th & 37th St.) 212-695-9520		$12
Midtown West	**Topaz Thai**	
127 W. 56th St. (bet. 6th & 7th Ave.) 212 357-6020		$15
Midtown West	**viv Bar & Restaarant**	
717 9th Ave. (at 48th St.) 212-581-5006		$20
Midtown West	**Yum Yam 3***	
656 9th Ave. (at 49th St.) 212-956-0035		$15
Midtown West	**Yum Yum Bangkak***	
650 9th Ave. (bet. 45th & 46th St.) 212 262 7244		$15
Midtown West	**Yum Yam Too***	
662 9th Ave. (at 48th St.) 212 247-2228		$20
Midtown East	**OBAO**	
222 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-308-5585		$25
Midtown East	**Rain Thai Restaarant***	
220 53rd St. (bet. 2nd & 3rd Ave.) 212 752-3333		$16
Midtown East	**Talent Thai Kitchaa**	
210 E. 34th St. (bet. 2nd & 3rd Ave.) 212 725-5888		$11
Chelsea	**Pad Thai**	
114 6th Ave. (bet. 15th & 16th St.) 212-691-6226		$20
Chelsea	**Poagsri Chalsea**	
165 W. 23rd St. (bet. 6th & 7th Ave.) 212-645-5808		$20
Chelsea	**Regional Thai***	
205 7th Ave. (bet. 21st. & 22nd St.) 212-807-8972		$15
Chelsea	**Room Servica**	
166 8th Ave. (bet. 18th & 19th St.) 212-691-0299		$25
Chelsea	**Royal Siam**	
240 6th Ave. (bet. 22nd & 23rd St.) 212 741-4732		$25
Chelsea	**Silam Thai**	
150 9th Ave. (bet. 17th & 18th St.) 212-675-0080		$25
Chelsea	**Spice**	
199 8th Ave. (at 20th St.) 212 989-1116		$20
Chelsea	**Thai Chat-Yo**	
233 9th Ave. (bet. 24th & 25th St.) 212 463-2170		$11
Gramercy	**Baagkok 2 Thai***	
348 1st Ave. (bet. 20th & 21st St.) 212-473-4480		$14
Gramercy	**Jaiya Thai**	
396 3rd Ave. (bet. 28th & 29th St.) 212-889-1330		$25
Gramercy	**Lemaagrass Grill**	
131 E. 34th St. (bet. 3rd & Lexington Ave.) 212 213-3317		$16
Gramercy	**Rhong Tiam**	
31 E. 21st St. (bet. 5th Ave. & Broadway) 212-420-7500		$20
Gramercy	**Taaa Thai Cuisine**	
17 E. 31st St. (bet. Madison & 5th Ave.) 212 213-3773		$15
Gramercy	**Toon Thai Cafa***	
435 Park Ave. S. (bet. 29th & 30th St.) 212-444-5985		$25
West Village	**Galanga**	
149 W. 4th St. (at 6th Ave.) 212-229-4267		$15
West Village	**SEA**	
835 Washington St. (at W. 12th St.) 212 243-3339		$15

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212-533-2046

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7 St. Marks Pl (bet. 2nd & 3rd Ave.) $15
212-505-3955

East Village **Spice**
39 E 13th St (bet. Broadway & Union sq.) $20
212-982-3758

East Village **Spice**
104 2nd Ave (at 6th St.) $20
212-533-1900

East Village **Tai Thai**
78 E 1st St (bet. 1st Ave & Ave A) $12
212-777-2552

Lower Mht **Hi Thai**
123 Ludlow St (bet. Delancy & Livingston St.) $14
212-677-7524

Lower Mhn **Kuma Inn**
113 Ludlow St. 2 Fl (Delancey & Rivington St.) $25
212-353-8866

Mt **Pongsri Chinatown**
106 Bayard St (at Baxter St.) $20
212 349-3132

Lower Mhn **Sticky Rice**
95 Orchard St (bet. Grand & Broome St.) $15
212 274-8208

Soho **Kittichai**
60 Thompson St (bet. Broome & Spring St.) $38
212-219-2000

Soho **Peep**
177 Prince St (bet. Thompson & Sullivan St.) $20
212-254-7337

Brooklyn **Chai Home Kitchen***
124 N 6th St (at Berry St.) $16
718-599-5885

Brooklyn **Lily Thai**
615 Grand St (bet. Leonard & Lorimer St.) $15
718-218-7522

Brooklyn **Pagoda Thailand**
333 Graham Ave (Devon & Metropolitan Ave.) $30
718-388-8445

Brooklyn **SEA**
114 N 6th St (at Berry St.) $20
718-384-8850

Brooklyn **Tai Thai**
200 Bedford Ave (bet. N 5th & N 6th St.) $30
718-599-5599

Long Island **Pho Restaurant**
29 Main St. Sag Harbor, NY 11963 $35
631-725-0101

VIETNAMESE

Upper West **Saigon Grill***
620 Amsterdam Ave (at 90th St.) $25
212-875-9072

Upper East **Asia Grill**
1817 2nd Ave (at 34th St.) $20
212 753-9818

Midtown East **Le Colonial**
149 E. 57th St (bet. 3rd & Lexington Ave.) $35
212 752 0808

Korea Town **PHD32 & SHABU***
2 W 32nd St (bet. 5th Ave & Broadway) $20
212-695-0828

Gramercy **Bao Noodles**
391 2nd Ave (bet. 22nd & 23rd St.) $22
212 725-7770

West Village **Saigon Market**
93 University Pl (bet. 11th & 12th St.) $25
212 382-3691

Lower Mhn **Nha Trang**
87 Baxter St (bet. Bayard & Canal St.) $15
212-233-5948

Lower Mhn **Pho Tu Do**
102 Bowery St (bet. Hester & Grand St.) $12
212-966 2986

Tribeca **Viet Cafe**
345 Greenwich St (bet. Jay & Harrison St.) $25
212 431-5888

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet. Hoyt & Smith St.) $9
718-855-8838

OTHER

Upper East **Amber***
1408 3rd Ave (at 80th St.) $25
212 249-5020

Upper East **Gobo**
1426 3rd Ave (at 81st St.) $31
212 288-4688

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W 58th St (bet. 8th & 9th Ave.) $61
212 397-0404

Midtown West **Rue 57**
60 W 57th St (at 6th Ave.) $45
212-307-5656

Midtown West **Zen Palate**
663 9th Ave (at 46th St.) $25
212-582-1878

Midtown East **Fusha Asian Cuisine**
1065 1st Ave (at 58th St.) $35
212 752-8883

Midtown East **Jazz at Kitano**
The Kitano Hotel 66 Park Ave (at 38th St.) $35
212-885-7123

East Village **Friend House**
100 3rd Ave (at 13th St.) $22
212-388-1838

Lower Mhn **Rice***
282 Elizabeth St (bet. Houston & Bleecker St.) $15
212-226-5775

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave (bet. 1st St & Garfield Pl.) $35
718-840-0404

Brooklyn **Purple Yam**
1314 Cortelyou Road (bet. Argyle & Rugby Rds.) $30
718-940-8188

Brooklyn **Rice**
81 Washington St (bet. York & Front St.) $20
718-222-9880

Long Island **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 $55
516-627-8658

New Jersey **ADZORA Restaurant**
407 Bloomfield Ave. Montclair NJ 07042 $30
973-233-9400

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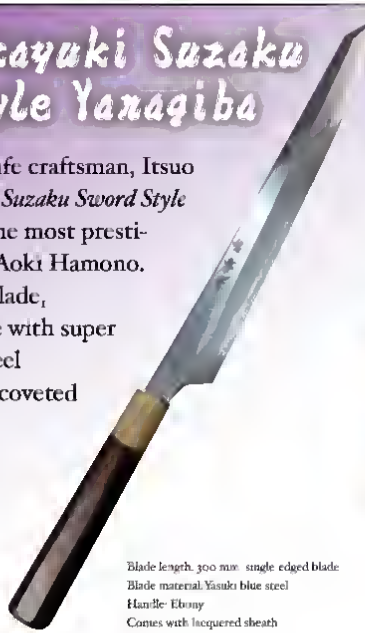

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The Knife that Unifies with You

The blade's length, weight, grip, and balance— everything is perfect in this knife, and as soon as I hold it I can connect with it. It cuts ingredients naturally and effortlessly, requiring less force. If you take a look at the sharp edge of the sashimi fillets that I cut with this knife, you'll understand how extraordinary this single edged blade knife is. What I also like about it is its material. Blue steel is really hard, sharp and long lasting. In other words, it rewards you as long as you take care of it. I guarantee that the more you use it, the more you will come to appreciate this knife.

—Kazuki Shimazaki, Rosanjin

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

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GROCERY

M2M Broadway & 114th
2935 Broadway (bet. 114th & 115th St.)
212-280-4700 — Japanese

Dainoba*
38 W 56th St (bet. 5th & 6th Ave.)
212-707-8525 — Japanese

Dainoba*
129 E. 47th St. (bet. 3rd & Lexington Ave.)
212-755-7380 — Japanese

Katagiri & Co Inc*
224 E 59th St. (bet. 2nd & 3rd Ave.)
212-755-3896 — Japanese

Sonrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.)
646-340-9280 — Japanese

TOMIYA*
235 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-510-7311 — Japanese

H Mart Han Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-3283 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Prsmium Beef
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333 — Other

M2M E Village*
55 3rd Ave. (bet. 10th & 11th St.)
212-353-2838 — Japanese

Sonrise Mart Astor PL*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3940 — Japanese

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.)
212-962-6822 — Japanese

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.)
212-431-0002 — Chinese

Sonrise Mart SoHo*
494 Broome St. (Wooster St. & W. Broadway)
212-219-0033 — Japanese

Midonya*
167 Ninth St. Brooklyn, NY 11211
718-550-4630 — Japanese

Family Market*
25-15 Broadway Astoria, NY 11106
718-956-7525 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354
718-961-1511 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354
718-886-0005 — Korean

H Mart Northern Blvd
141-40 Northern Blvd. Flushing, NY 11354
718-358-0700 — Korean

H Mart Union
29-02 Union St. Flushing, NY 11354
718-445-5656 — Korean

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596
516-659-0270 — Korean

H Mart Woodside
59-18 Woodside Ave. Flushing, NY 11377
718-445-0759 — Korean

Sakura-ya
73-05 Austin St. Forest Hills, NY 11375
718-268-7220 — Japanese

H Mart Great Neck*
495 Great Neck Rd. Great Neck, NY 11021
516-482-3113 — Korean

Nars Japanese Foods*
165A Main St. Port Washington, NY 11050
516-883-1836 — Japanese

Shin Nippon Do*
63 Meeda Ave. Roslyn Heights, NY 11577
516-625-1614 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605
914-683-6735 — Japanese

Fuji Mart Scarsdale*
818 White Plains Rd. Scarsdale, NY 10583
914-472-1458 — Japanese

H & Y Marketplace
475 Plainview Rd. Hicksville, NY 11801
516-935-4041 — Korean

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530
914-446-6668 — Korean

Kam Son Foods*
22 Barker Ave. White Plains, NY 10601
914-428-4500 — Korean

NIJIYA Market*
16 N. Central Ave. Hartsdale, NY 10530
914-940-2171 — Japanese

Oishinbo*
283 Halstead Ave. Harrison, NY 10528
914-835-4390 — Japanese

Asian Market*
51 Colvin Ave. Albany, NY 12203
518-456-9186 — Chinese

H & Y Marketplace
1 Remsen Pl. Ridgefield, NJ 07657
201-943-7400 — Korean

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621
201-384-8288 — Korean

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003
856-489-4811 — Korean

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631
201-871-8822 — Korean

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657
201-943-9600 — Korean

J MART
44 Chestnut St. Ridgewood, NJ 07450
201-857-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020
201-941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450
201-670-0662 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06870
203-637-2107 — Japanese

Million Asian Market
16 Orange St. New Haven, CT 06510
203-782-1234 — Other

Maido*
36 N. Narberth Ave. Narberth, PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5856 Ellsworth Ave. Pittsburgh, PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.)
212-932-0390 — Sake/Shochu

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave. (at 68th St.)
212-772-3211 — Sake/Shochu

Mister Wright*
1633 3rd Ave. (bet. 89th & 90th St.)
212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 56th St.)
212-421-5078 — Sake/Shochu

Beekman Liquors
500 Lexington Ave. (bet. 47th & 48th St.)
212-759-5857 — Sake

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.)
212-242-2323 — Sake/Shochu

MJK Liquor
161 3rd Ave. (bet. 15th & 16th St.)
212-475-9168 — Sake/Shochu

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.)
212-675-8100 — Sake/Shochu

LE DU WINES
600 Washington St. (at Leroy St.)
212-924-6399 — Sake

Astor Wines & Spirits
399 Lafayette St. (at 4th St.)
212-674-7500 — Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.)
212-505-7253 — Sake/Shochu

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.)
212-982-7770 — Sake/Shochu

East Village Wine
193 Stanton St. (bet. Attorney & Clinton St.)
212-358-7700 — Sake

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.)
212-422-2222 — Sake/Shochu

September Wines & Spirits
100 Stanton St. (at Ludlow St.)
212-388-0770 — Sake

Gramyette Wine*
161 Grand St. (bet. Crosby & Lafayette St.)
212-625-1236 — Sake/Shochu

Smith and Vine
26H Smith St. (bet. Sackett & Degraw St.)
718-243-2804 — Sake

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401
201-327-7965 — Sake/Shochu

Delite Super Market
420 Washington St. Hoboken, NJ 07030
201-420-7600 — Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U S A, Ltd.
55-30 46th St. Maspeth, NY 11378
718-729-6366 — Food

Dunn Trading Co., Inc.*
14-50 129th St. College Point, NY 11356
718-539-6100 — Food/Sake

Paleewong Trading
62-04 34th Ave. Woodside, NY 11377
718-507-6520 — Sake

JFC International Inc.*
55 W. Ideal Way Lindhurst, NJ 07035
908-525-6400 — Food/Sake

Nishimoto Trading Co., Ltd.*
602 Washington Ave. Carlstadt, NJ 07072
201-804-1600 — Food/Sake

NY Mutual Trading Co., Ltd.*
25 Knickerbocker Rd. Moonachie, NJ 07074
201-933-9555 — Food/Sake

Wine of Japan Import, Inc
235 West Parkway Pompton Plains, NJ 07444
973-835-6505 — Sake

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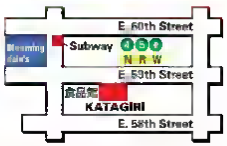

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Sake Nurtured in the Snow Country

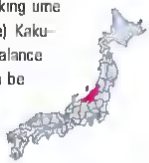
AOKISHUZO

Niigata Prefecture is one of the heaviest snow fall regions in Japan and the climate is the reason that the prefecture is well-known for producing great sake. AOKISHUZO was founded in 1717 in the Uonuma region in Niigata and has produced sake under the brand name Kakurei, which was created for the locals who were naturally sake connoisseurs.

"Although we have a 300 year old history, have accumulated knowledge and skill as well as reputation, every year we reset our minds as we begin brewing sake. The subtle climate change of each year affects a lot of things and trends and lifestyles are also constantly transforming. In order to catch these little changes, we try sake brewing with a fresh approach," says Mr. Tsutomu Abe, International Sales Manager of AOKISHUZO.

In addition to this fresh state of mind, when brewing sake at AOKISHUZO, wago (harmonization) is valued the most. It is this wago among "producers" including the chief brewer, young brewers and the rice farmers, "sellers" such as liquor shops and restaurants and "drinkers" who love drinking Kakurei that brings forth the finest sake. While keeping the wago in mind, the brewery aims at brewing sake that is "tanrei umakuchi" (light but full of umami from rice), which can accompany meals well. These are the secrets of longevity of this brewery and the Kakurei brand.

Just a few years ago, AOKISHUZO embarked on foreign distribution. Today in New York, we can enjoy three types of Kakurei sake: daiginjo, junmai ginjo and umeshu (plum sake). Kakurei Daiginjo is aromatic, slightly floral, fullbodied with hints of pear and apple and a clean finish. Enjoyed chilled or at room temperature and great with elegant and light dishes such as sashimi or white meat fish carpaccio. Kakurei Junmai Ginjo has more distinct rice flavor and boasts mild sweetness. It complements meat dishes so well and it is recommended to drink chilled or slightly warm. Soaking ume plum in genshu (undiluted sake), Kakurei Umeshu boasts great balance of sweet and citrus flavors to be enjoyed on its own as an apéritif and digestif.



AOKISHUZO
1214 Shiozawa Minamiuonuma City, Niigata
JAPAN 949-6408
TEL. +81-25-782-0023 | www.kakurei.co.jp

3 things you should know about AOKISHUZO

AOKISHUZO boasts the highest share of using Koshitanrei sake rice developed in Niigata Prefecture. As a strain of the most esteemed sake rice Yamadanishiki and Gohyakumangoku, the Koshitanrei variety tends to produce elegant sweetness and a sharp finish. The brewery has an in-house rice field of the Koshitanrei variety and controls quality of rice and sake.

Founded almost 300 years ago, AOKISHUZO is a long-established brewery deeply rooted in their local Uonuma area. In their three centuries long history, the brewery has witnessed the transition of society, technology, lifestyle and food culture, and the brewery's sake production has successfully kept up with the essence of each age.

AOKISHUZO is particular about maintaining handmade small batch production in order to control taste and quality. Every year it brews about 2,000-gokus (1 goku = 180.39L) of the finest sake only during the wintertime, valuing cold sake production.

HOW DO YOU USE HONTSUYU?

Kikkoman Hon Tsuyu is a multipurpose soup & sauce base for use in tempura dipping sauce, broth for noodles and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of katsuobushi (bonito flakes) and kelp to add satisfying umami. Mild yet full-bodied sweetness comes from selected brown sugar.

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VEGETABLE ODEN

[INGREDIENTS] (serves 6)

- ☐ 1/2 daikon radish, peeled and cut
- ☐ 1 Japanese yam, cut into pieces
- ☐ 1 konnyaku, cut into pieces
- ☐ 4 small potatoes, peeled
- ☐ 4 eggs, hard boiled and peeled
- ☐ 1/2 broccoli, cut into pieces with stems attached
- ☐ 8 deep fried burdock pancakes
- ☐ 2 fish cake, cut diagonally
- ☐ 8 deep fried fish balls, skewered
- ☐ 12 ginkgo nuts in water, skewered
- ☐ 4 knotted kelps, soaked in water until softened
- ☐ 2 grilled chikuwa, cut into pieces
- ☐ Japanese mustard paste as needed
- ☐ 1 bunch mitsuba, boiled and tied into bunches

<A>

- ☐ 6.5oz KIKKOMAN HONTSUYU
- ☐ 70oz water

(All items are available at Japanese grocery stores)

[INSTRUCTIONS]

Lightly boil the daikon, konnyaku, deep fried burdock pancakes, deep fried fish balls and chikuwa in water. Combine <A> in a large pot and add the ingredients by the order of cooking time. Slowly simmer for an hour. When the ingredients are cooked, add mitsuba and broccoli. Serve with nerikarashi as a condiment.

The Sake Served at the Nobel Prize Gala Dinner

Fukuju Junmai Ginjo was selected to be served at the Nobel Prize Gala Dinner 2012 in Stockholm, Sweden.

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HOPE FOR JAPAN

Let's Eat the Season ~Oyster~

You may enjoy the fresh flavor of oyster in oyster cocktail and oyster shooters, but baked oystet is equally flavorful. To maximize oyster's creamy texture and taste, which is milky and sweet with a touch of bitterness, Misako Sensei created *Oyster with Miso and Cheese Crust*. Miso and cheese are both fermented products that are full of umami and go surprisingly well with oyster. Simply put a paste made from miso, cheese, sesame oil and panko bread crumbs on top of oysters on the half shell and bake them. A few minutes later, you'll get juicy, umami-filled and comforting baked oysters. The dish's pungent flavor is great with sake, but it can also hold its own as the centerpiece of a warm winter party.

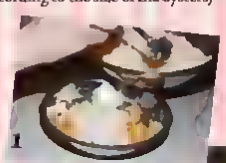
Oyster with Miso and Cheese Crust

[INGREDIENTS] (2-3 servings)

- ❒ 6 oysters on the half shell
- ❒ 1 tbsp panko bread crumbs
- ❒ 1 tbsp grated Parmesan cheese
- ❒ 1 tbsp sesame oil
- ❒ 1/2 tbsp miso
- ❒ 1 tbsp finely chopped scallions
- ❒ Lemon wedges to garnish

[DIRECTIONS]

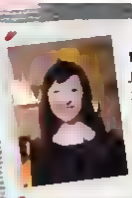
1. Mix panko, Parmesan cheese, sesame oil and miso in a bowl
2. Cover each oyster on the half shell with the miso mixture. (About 1 teaspoon will do, but adjust according to the size of the oysters)
3. Broil about 3 minutes until golden brown.
4. Sprinkle some chopped scallions.
5. Serve them hot with lemon wedges.



Multiplying Umami

Often described as a "pleasant savory taste," umami is one of the five basic flavors along with sweetness, saltiness, bitterness and sourness. Umami is composed of amino acids such as glutamine, guanine and inosine, and each food ingredient contains its own umami components. We can effectively multiply the amount of umami by blending different types of components (in other words, combining ingredients with similar types of umami components will not easily increase the degree of umami). For example, mixing kombu dashi broth with glutamine and bonito dashi broth with inosine makes the broth a lot more flavorful. This *Oyster with Miso and Cheese Crust* takes advantage of the synergy of umami.

TIP: You can always ask your fishmonger to shuck the oysters for you. This miso mixture goes great on top of vegetables. Just boil vegetables such as broccoli, cauliflower, asparagus, turnip, etc., then broil until golden brown!



MISAKO SASSA

Japanese cooking instructor/food consultant

Misako teaches authentic Japanese cooking, focusing on simple, delicious and healthy home-style cooking using seasonal and local ingredients.

Website: japaneseculinaryarts.nyc.com

Cooking video: mylpage.com

Harmonize Your Total Beauty

Beauty Interview: Hayato Tanoue of HAYATO New York

What are the unique aspects of HAYATO NY?

First of all, we have salons in London, Tokyo and New York. We specialize in providing Japanese hospitality to all of our customers, no matter which salon they come to. This includes a thorough "head spa" shampoo using shiatsu pressure point techniques, a shoulder massage and a second shampoo. It is important for us to provide a relaxing environment for women to relieve their stress where they can harmonize their beauty on the inside and out.

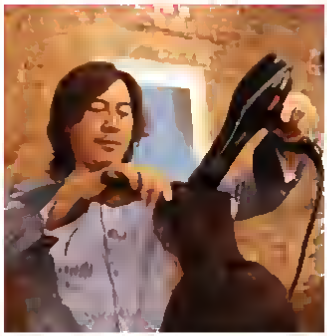
In addition, we incorporate over 20 years of our research into our original hair cutting techniques. While most salons use a wet and dry cut method, we start cutting the hair after it is dry. We use this technique because hair is in its natural state when it is dry. We also take pride in perming techniques, in which the Japanese hair industry leads the world, such as the Japanese straightening perm and digital perm.

What are the differences in hair trends between Tokyo, London and New York?

In Tokyo, women want whatever is trendy and they bring in clippings from magazines of the styles they want. In both New York and London, I find that the customers place a lot of the responsibility on the stylist to create a look that really suits them. Europeans are into fast-fashion, pop brands, and are so chic. In my opinion, New Yorkers tend to be more conservative mainly because they are business-oriented.

What are your hair care tips for the winter?

It is dry inside during the winter, which creates a lot of static electricity. It's important to keep your hair hydrated from within, so it's a good time to get special hair treatments at the salon to lock in hydration.



As the owner of three salons, Hayato travels around New York, London and Tokyo for business every month. He tries to exercise regularly and rest properly to avoid his jet-lag.

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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

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Upper West — Hoshi Coupe III
2901 Broadway (at 108th St) | 212-663-0450 | $40

Upper East — Giovanni-Sacchi
1384 Lexington Ave (bet. 90th & 91st St) | 212-360-5557 | $50-

Upper East — Michi*
201 E 60th St (bet 2nd & 3rd Ave) | 212-752-8225 | $50

Upper East — Tokuyama Salon*

With experience in the magazine's fashion shoots, Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E 93rd St (bet 2nd & 3rd Ave) | 646-666-6565 | www.tokuyamasalon.com | $80-

Upper East — Tomoko Shima Hair Salon*
171 E 82nd St (bet Lexington & 3rd Ave) | 212-772-8128 | $60-

Midtown West — Midoma Salon-Gallery
545 9th Ave (bet 37th & 38th St) | 917-432-2957 | $100-

Midtown West — Mingle Salon New York
10 W 56th St 2 Fl (bet. 5th & 6th Ave) | 212-459-3320 | $80

Midtown West — Mitzu
57 W 57th St #1204 (at 6th Ave) | 212-757-5350 | $125-

Midtown East — Epi Salon
801 Madison Ave 5 Fl (bet 67th & 68th St) | 212-861-3454 | $125-

Midtown East — Hair Mates Midtown*
114 E 40th St (bet Lexington & Park Ave) | 212-599-2630 | $80-

Midtown East — Hinzuki Hair
328 E 53rd St (bet 1st & 2nd Ave) | 212-755-2623 | $35-

Midtown East — HEARTS New York Salon*
40 E 59th St (bet Park & Madison) | 212-610-6900 | $70-

Midtown East — Hisako Saito*
141 E 47th St 2 Fl (bet. 3rd & Lexington Ave) | 212-764-7140 | $80-

Midtown East — Momotaro*
22 E 49th St 2 Fl (bet Madison & 5th Ave) | 212-759-2392 | $70-

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8 E 41st St. 2 Fl (bet 5th & Madison Ave.) | 212-576-117 | $65-

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259 W. 19th St. (bet. 7th & 8th Ave.) | 212-255-0770 | $50-

Chelsea — Ken Shigematsu
256 W. 15th St. (bet 7th & 8th Ave.) | 646-234-1134 | $90

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) | 212-620-3848 | $55-

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Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) | 646-436-9277 | $65-

Gramercy — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) | 646-052-4750 | $55-

Gramercy — Hayato New York*
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West Village — Hair Mode
47 8th Ave (bet. 11th & 12th St.) | 646-351-3124 | $50-

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $35-

West Village — YUI SALON*
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East Village — 009
313 E. 9th St. (bet. 1st & 2nd Ave.) | 212-677-2020 | $60-

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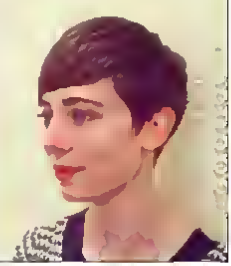

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212-414-4468 — $60-

East Village **Pirka Salon***
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212-673-6206 — $60-

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212-473-3320 — $35-

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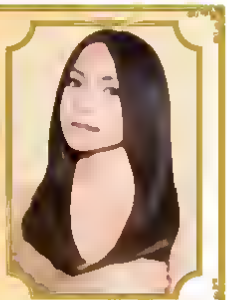

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Shiatsu Everyday: Stay Healthy by Stimulating Tsubo Points

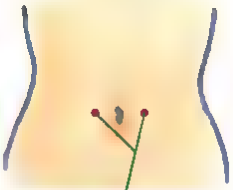
"Tsubo" is an important therapeutic point or acupressure point in shiatsu massage. Each point sitting on the meridian line (energy flow line) of the body is related to the organs and internal systems, and by stimulating tsubo points you can improve energy flow and maintain health. Get to know which tsubo point is effective for a certain symptom and train in self-shiatsu. This month we introduce tsubo points for constipation.

外関 GAIKAN

About 2 inches from your wrist toward your elbow there is a "gaikan". Known as the almighty tsubo, by promoting blood circulation it helps to fix multiple problems including constipation and pains in the lower back, shoulder and neck.

支溝 SHIGŌ

"Shigō," located about 3 inches from your wrist toward your elbow is a type of tsubo that controls the energy and liquid distributions in Eastern medicine. The healthy metabolism of energy and liquid in your body contributes to relieving constipation.



天枢 TENSŪ

A set of tsubo about 2 inches outside of your bellybutton are called "tensū." They are known for making your digestion system healthy. In addition to putting pressure on the tsubo, warming those points is effective.

上巨虚 JŌKOKYO

Located in the outer side of your shin and about 1/3 of the length between the knee and ankle, the jokokyo tsubo helps to normalize your intestinal activity. It's not only good for constipation, but also bloating and diarrhea.

How to Give Pressure to Tsubo Points

Each spot is to be pushed for 10 seconds. Do not put strong pressure all at once, but rather slowly increase your fingers' pressure on the tsubo. If you hit the deepest point, stay there for 10 seconds and release slowly. Pause a little, and do this one more time. Repeat at least 3 times.

Instruction by Yuko Noraki, LAc, of iDo Holistic Center
22 E. 49th St. (bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

Illustration by Ai Tatebayashi

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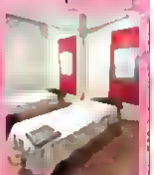

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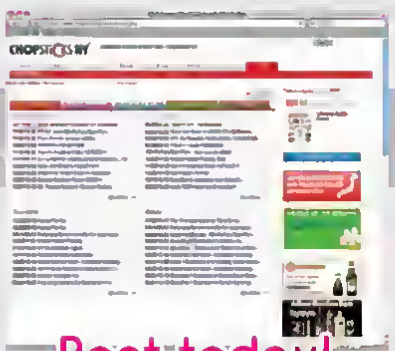

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Health Guide

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241 W. 30th St. 2 Fl. Buzz 102 (7th & 8th Ave.) | 973-951-2939 | $90 /60min

Midtown West — Osaka Health Spa 46
37 W. 46th St. 3 Fl (bet. 5th & 6th Ave.) | 212-575-1303 | $120 /60min

Midtown West — Salon de Tokyo
209 W. 57th St. #1308 (at 7th Ave.) | 212-757-2187 | $70 /60min

Midtown East — Do-in Center

Correct your pelvic alignment to recover your health and prevent injury! At Do-in Center, first time customers will receive the 30 min seitai treatment including 30 min consultation for $200 (each additional visit will be $160.) Also, buy a 10 treatment package and get 1 free. A free pelvic assessment is available for first time customers. For seitai and shiatsu, call for appointments. Open Mon to Fri 10 am to 8 pm and Sat 3 to 6 pm.
141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | 212-207-0114 | www.do-in.com | Seitai

Midtown East — ease NY LLC
16 E. 41st St. #2 (bet. Madison & 5th Ave.) | 212-661-5151 | $75 /50min

Midtown East — Herbal Fairy Wellness Spa
333 E. 49th St. Lobby O (bet. 1st & 2nd Ave.) | 212-266-3498 | $60 /60min

Midtown East — Kaakodo Inc
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0098 | $90 /60min

Chelsea — Cawflcks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | 212-367-2123 | $40 /30min

East Village — Kaisy
229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | 212-253-6121 | $45 /60min

Lower Mhn — Health Trail CD
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) | 212-608-2212 | $48 /60min

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22 E. 46th St. (Madison & 5th Ave.) | 212-583-5300 | www.docenter.com | $80 /hour

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-951-2939 | $90 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8910 | $60 & up

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 34 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamaciherbs.com
161 W. 54th St. #21 (bet. 6th & 7th Ave.) | 212-246-7586 | www.yamaguchiacupuncture.com | Acupuncture

Midtown East — Acamed Center*
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | 212-888-8877 | $90 /60min

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) | 212-317-2220 | $80 /visit

Chelsea — Love & Compassion
48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) | 212-242-8701 | $140 /120min

Chelsea — SeHu Natural Health
1 Union Sq. W. #715 (at E. 14th St.) | 212-691-8281 | $80 /visit

Queens — Chen Gai
133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $50 /45min

Long Island — Kimeru Acupuncture
637 W. Hills Ave. Williston Park, NY 11596 | 516-892-1232 | $50/acu $40/ear

New Jersey — Dr Hong
1135 Bergenline Ave. #3 West NY, NJ 07093 | 201-854-8488 | $70 /30min

DOCTOR

Upper East — Charles K. Loving*
17 E. 94th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-3010 | General Clinic

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8910 | General Clinic

Midtown East — Haruya Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex. & Park Ave.) | 212-213-2527 | Psychologist

Midtown East — iDo Holistic Center*

Do Holistic Center specializes in "kampo" Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraine, allergy and constipation. A 30-min consultation is $20 (reg. $90) for new patients.
22 E. 49th St. (Madison & 5th Ave.) | 212-583-5300 | www.idocenter.com | Herbal Medicine

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-689-2115 | General Clinic

Midtown East — Midtown Dental Group
155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) | 212-759-5595 | Dentist

Midtown East — Morledge Medical
150 E. 58th St. 16Fl. (at Lexington Ave.) | 212-963-2130 | Clinic

Chelsea — Haruna Miyamnta SW
344 W. 16th St. #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
670 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201-747-2284 | OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1008 | OBGYN Gastro

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Upper East — Cucci Chiropractic*

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131 E. 61st St. (bet. Park & Lexington Ave.) | 212-980-3332 | www.cucci-chiropractic.com | $100 /visit

OTHER

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-809-4396 | $100 /60min

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 | 917-699-9570 | Personal Trainer

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Formulating 24k gold, Cosme Proud's Gold Revitalizer penetrates into the deepest layers of your skin to exfoliate and moisturize at the same time.

You will find Gold Revitalizer's gold power when you actually try it. Gently massage the gel on your skin for 30-60 seconds. After 15 seconds or so, impure properties in the deep layers within your skin come off with the gel.

The first make-up product from Cosme Proud, Pure Gold Super Lucent UV Two-Way Cake, provides the translucency of silk chiffon with a high-level, semi-matte complexion.

Vol. 29 - MONO of the month

Cosmé Proud Gold Revitalizer

With a plethora of choices when it comes to skincare, it's hard to know which ones will really work, if they are worth the money, or where to buy them. Competition for the next big trend is fierce. Japan has been a leader in the beauty industry for decades. But now, Japanese luxury skincare company, Cosme Proud raises the "gold bar" with their revolutionary anti-aging skincare and makeup products developed in Japan.

Sparing no expense in the research and development of their products, Cosmé Proud stays true to their philosophy of "keep it as pure and simple as possible." Cosmé Proud has discovered the magic of gold-infused skincare and makeup. Infused with real 24k gold, their Gold Revitalizer is no exception! This real gold has several functions which our skin really needs, but often cannot be achieved with other ingredients.

Gold Revitalizer uses gold negative ion to counterbalance the positive ions which naturally exist in our everyday environment. Those positive ions become embedded in our skin and become difficult to remove in the form of impurities. However, the gold negative ion formulation helps the product penetrate the inner layers of your skin, removing impurities which are often left behind by regular facial cleansers.

Also, the gold negative ion formula also helps permeate the deepest layers of your skin to reactivate your skin's metabolism and increase cell turnover more quickly. This leads to healthier-looking skin much sooner. The magic of gold is that you can have the effects of a facial peel or polish, but without the damage of harsh chemicals.

In addition to 24k gold, Gold Revitalizer contains other helpful ingredients, such as Vitamin E, aloe, collagen, hyaluronic acid, sage, and pearl extract. These ingredients are known to promote skin firmness, elasticity, moisture retention, and even out skin tone.

To understand how effective the Gold Revitalizer is one must actually use it. After cleansing your face, apply the product over your entire face and gently massage the product into your skin for 30-60 seconds until the gold disappears. Once the gel disappears, leave the gel on your face for an additional 15 seconds as a mask. During this time, you will feel a little tickling sensation, which ensures the product is deeply penetrating your skin. After 15 seconds, massage once more and then you see the impurities actually falling off of your face almost as if you are using an eraser. Then rinse off the mask and dead skin with tepid water. The end results are deeply cleansed pores, smooth skin, and beautifully even skin tone. You'll be surprised with how it removes the impurities in a non-invasive manner.

Gold Revitalizer is the signature product among many quality Cosme Proud products such as Gold Amber Rich Lotion, Platinum Deep Treatment and Gold Revitarich Emulsion. Long specializing only in skincare products, Cosme Proud has launched their first make-up product in 2012. Cosmé Proud keeps setting a new gold standard in skincare and make-up.

Cosme Proud USA, Inc
www.cosmeproud.com

Direct Retail Store
Cosme Proud at Limelight Marketplace 2Fl
47 W. 20th St. (at 6th Ave.)
New York, NY 10011 / TEL. 212-255-6130

Head office (NJ)
TEL. 201-947-0010

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545 — Clothing

Upper East — Saigo Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St.)
212-987-0191 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.)
877-486-4756 — Clothing

Midtown East — Miki House
1003 3rd Ave (at Bloomingdale's) — Clothing

Chelsea — Jueko Yoshioka
224 5th Ave. 2 Fl (bet. 25th & 26th St.)
212-206-9302 — Clothing

Gramercy — Bradalis New York*
96 Madison Ave (bet. 27th & 28th St.)
212-599-2223 — Lingerie

West Village — Yamak
321 1/2 Bleecker St. (bet. Christopher & Grove)
212-807-9100 — Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.)
212-388-7518 — Clothing

East Village — Healthier Life
251 E. 4th St. (bet. Ave. B & C)
917-806-5567 — Lingerie

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3850 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0603 — Clothing

Tribeca — Mika Iaatoma
33 Reade St. 2 Fl (bet. 7th & 8th Ave.)
212-366-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431 — Accessories

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055 — Eyewear

Soho — Bradalis New York*
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212-941-5528 www.bradelisny.com — Lingerie Shop

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71 W. Houston St (Wooster St. & W. Broadway)
212-387-7788 — Lingerie

Soho — Mirako Mintz
95 Thompson St (bet. Spring & Broome St.)
212-627-1524 — Clothing

Soho — R by 45rpm
163 Mercer St (bet. Prince & Houston St.)
917-237-0045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-8000 — Clothing

Soho — Yohji Yamamoto
103 Grand St (at Mercer St.)
212-966-9066 — Clothing

Queens — Bradalis New York*
135-20 35th Ave #HL 213 Flushing NY 11354
718-353-1345 — Lingerie

New Jersey — Miki Housa
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plaza Paramus, NJ 07652
877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-719-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl (bet. 5th & 6th Ave.)
212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192 — Manga

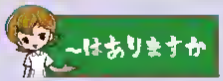
Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl (bet. Madison & 5th Ave.)
212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0986 — Anime

West Village — AC Gears

Dubbed by Huffington Post as NYC's Import Gadget Emporium, AC Gears is a curated one-of-a-kind design gadget electronics store in the Village featuring import toys, headphones, watches and more. Free shipping on orders over $100 via these website!
69 E. 8th St. (Broadway & University Pl.)
212-260-2269 www.acgears.com — J Goods



"~WA ARIMASU KA"

【meaning】 Do you have ?

【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence, for example: Manga hon (comic books) wa arimasu ka or Ramen wa arimasu ka.

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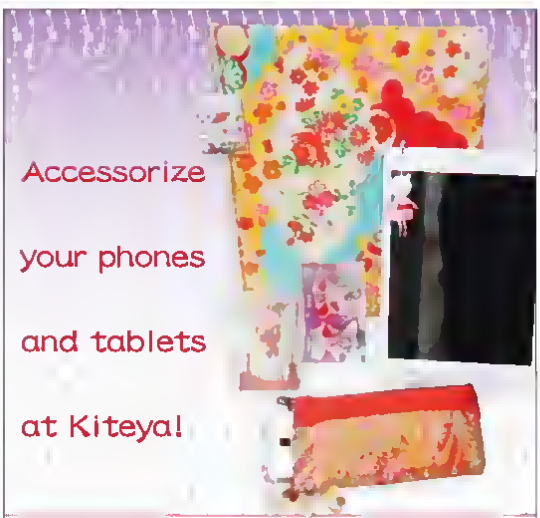

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830 Broadway (at 13th St) 212-473-1576 — Toy

East Village **Kim's Video St. Marks**
124 1st Ave (bet 7th St & St. Marks Pl) 212-533-7360 — Video Rental

East Village **St. Marks Comics**
11 St. Marks Pl (bet 2nd & 3rd Ave) 212-598-9436 — Manga

East Village **Sunrise Mart**
4 Stuyvesant St (bet 3rd Ave & 9th St) 212 598-3040 — Video Rental

East Village **Toy Tokyo***
51 2nd Ave (bet 5th & 6th St) 212-673-5424 — Toy

East Village **Video Games New York***
202 E 6th St (at 3rd Ave) 212-533-1035 — J Goods

Soho **kidrobot**
118 Prince St (bet Greene & Wooster St) 212-966-5866 — Toy

Soho **Sunrise Mart, Soho**
494 Broome St (W Broadway & Wooster St) 212-219-0033 — Video Rental

Brooklyn **Zakka Corp***
155 Plymouth St (bet Jay & Pearl St) 718-801-0037 — Book

Queens **Anime Castle***
35-32 Union St, Flushing, NY 11354 347-436-1296 — Anime

Long Island **Anime Castle**
77 Searing Ave Mineola, NY 11501 516-214-4484 — Anime

TRADITIONAL

Upper East **Sara***
950 Lexington Ave (bet 69th & 70th St) 212 772-8243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St) 212 661-3333 — Dishware/ General

Midtown East **Minamoto Kitchenaa***
608 5th Ave (at 49th St) 212-489-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl (bet 40th & 41st St) 212-682-3505 — Parchment

Chelsea **KYOTOYA***
23 W 13th St (bet 5th & 6th Ave) 212 414-0720 — General

East Village **Makari**
37 3rd Ave (bet 12th & 13th St) 212-995-5691 — Antique/ General

Tribeca **Koria***
57 Warren St (bet Church St & W B way) 212-587-7021 — Dishware/ General

Setai **Kimono House**

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131 Thompson St (bet Prince & Houston St) 212-505-0232 http://kimonohouse.blogspot.com — Kimono

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GALLERY

Upper West **Gallery Sakuku**
155 W 68th St (bet B way & Amsterdam) 212 496 3283 — Gallery

Chelsea **Annex Art Gallery**
525 W 20th St (bet 9th & 10th Ave) 212-727-3030 — Gallery

Chelsea **Ippodo**
521 W 25th St (bet 10th & 11th St) 212 967-4898 — Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet 25th & 26th St) 212 989-1149 — Gallery

Chelsea **Oarshi Gallery**
521 W 25th St (bet 10th & 11th Ave) 212 695-8035 — Gallery

OTHER

Midtown West **Toho Shoji N.Y.***
990 6th Ave (bet 36th & 37th St) 212 968 7486 — Jewelry Supply

Midtown East **Terry May***
153 E 53rd St (bet 3rd & Lexington Ave) 212-980-0003 — Other Goods

Lower Mhn **The Mandarins Tea Room**
21 Howard St #201 (Lafayette & Broadway) 917 767-1051 — Other Goods

Online **IKI Japan**
www.ikijapan.com 650-588-5744 — Other Goods

Online **JPstatus**
www.jpstatus.com 908-330-8535 — Other Goods

Online **LUPICIA Fresh Tea**
www.lupiciausa.com 866-574-4832 — Other Goods

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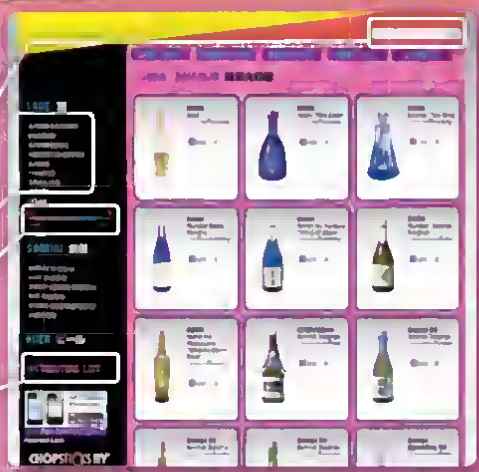
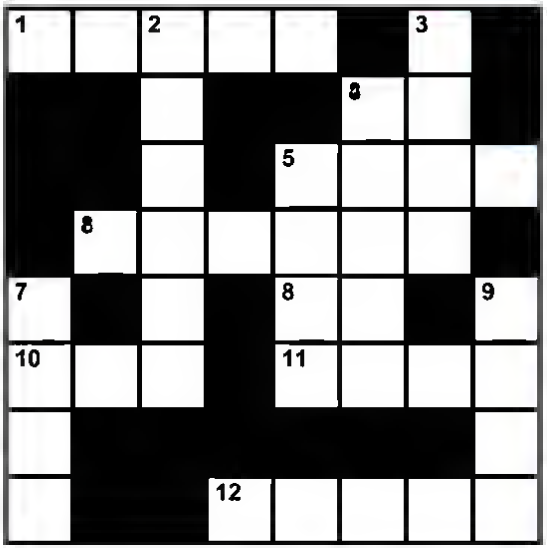
- **Search by Keyword**
  Type keyword(s) in the box provided on the right
- **Search by Category**
  Click categories provided in the left column.
- **Search by Sweet/dry index**
  Move your cursor on the Sweet/Dry Index provided in the left column
- **Search by Distributor**
  Click the Distributor List icon provided in the left column to find distributors Then, click on the Available List icon of each distributor





Japanese CROSSWORD

Across

1. The eve of spring in the lunar calendar is called ____ bun in Japan
4. "And" in Japanese
5. There are many ____ (woods/forests) located in the mountains
6. _____ ika (firefly squid) is one of the winter delicacies
8. Popular manga and anime character Doraemon comes from "the World of __rai (future)"
10 "____ no Hosomichi" is a classic travelogue written by a legendary poet, Basho Matsuo
11. The Annual Japanese Academy Award for ___ (cinema) is held in February
12. Kristi Yama____ Japanese American figure skater won the gold medal in the 1992 Winter Olympic Games

Down

2. The northern area of Honshu island (large island of Japan) consisting of 6 prefectures is called _____
3. "Night" in Japanese
4. A gate to a Shinto shrine
5. On the eve of the first day of spring in the lunar calendar, Japanese throw ____ (bean) to symbolically purify the home
7. The title of a novel by Nobel Laureate, Yasunari Kawabata, meaning "old capital"
9 Oyster and persimmon are both winter food and both called ____ in Japanese

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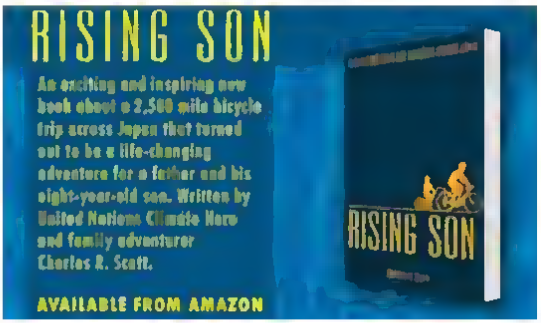
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School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — Your True Self — Japanese
501 Sommary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-8777

Midtown West — The Nippon Club/JFNY — Japanese

JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-8374

Midtown East — ibec language institute, inc* — Japanese
30 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese. Thai and English. Trial lessons are available with no mandetory material or registration fees.
360 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Language House — Japanese
Specialized Japanese instruction is provided at all levels. Literature, business, movie classes for advanced/intermediate learners; program for heritage learners; training for lawyers, journalists, consultants, JLPT prep. Effective methods of learning Kanji and Kana are used.
211 E. 43rd St. #1109 (bet. 2nd & 3rd Ave.)
212-843-5455 www.languagehouse.nyc.com

Midtown East — PC Tech* — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-906-4754

Midtown East — Research New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-457-8700

Korea Town — SYJ USA Culture Class — Japanese
350 5th Ave. 3 Fl. (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #2E (bet. 6th & 7th Ave.)
212-563-7560

Chelsea — Teori* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2900

East Village — NYCNDA — Japanese

Provoking immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. They actively include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-6 years.
Visit by appointment only
212-677-8252 www.nycnda.com

Tribeca — Tribeca Langeage — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-213-3883

Long Island — Long Island Language — Japanese
21 Beacon Hill Rd. Port Washington, NY 10050
516-448-5486

Westchester — Go!NihoeGo Langeage — Japanese
PO Box 33 White Plains, NY 10605
914-255-5288

Purchase — Keio Academy of New York — Japanese

This summer, Keio Academy of New York will hold a two week cultural exchange resident al program for middle and high school students from Japan and the US. Online application will open on January 2013.
3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road, Valhalla, NY 10595
914-606-5630

New Jersey — Japanese-American Society of New Jersey* — Japanese

The language program is taught by highly trained instructors who qualified through the special certificate program. Group and individual lessons are available on and off the premises as well as via Skype.
304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com

New Jersey — R/Lingo Learning Center — Japanese
2460 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #6K (Broadway & Columbus)
212-757-5748

Upper West — Seikoo Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan, the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email: seikou5102002@gmail.com for more detail.
315 W. 61st St. (at West End Ave.)
212-247-2589 www.seikoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-8115

Upper East — Urasenke Chaooyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-5161

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Summer Program Administration Office
3 College Road, Purchase, NY 10577
Tel: 914-701-3454
Email: keiosummer@keio.edu
http://www.keio.edu/english/summerprograms

Midtown West — **Ellie's NewYork Floral Design** — Ikebana
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M dtown West — **N.Y. Togei Kyoshitsu*** — Pottery

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Midtown West — **NIHONWASOU USA** — Kimono
141D Broadway #2916 (bet 38th & 39th St.) 212-953-0500

Midtown West — **The Nippon Club** — Sado
145 W 57th St. (bet 6th & 7th Ave.) 212-581-2223

Midtown East — **Lotus Books and Gifts** — Ikebana
151 E 57th St 3 Fl (bet 3rd & Lexington Ave.) 212-744-5123

Chelsea — **Ikebana Flowers New York** — Ikebana
1133 broadway #230 (bet. 25th & 26th St.) 212-255-9769

Soho — **Kimono Honsh** — Kimono
131 Thompsen St (bet Prince & Houston St.) 212-505-0232

Queens — **Nosho-kai Ryukyu Dance School** — Dance
242-47A Oak Park Dr Douglaston NY 11362 718-631-2637

Japan — **Ikebana International** — Ikebana
info@ikebanany.org 212 724-7097

Japan — **Ohara School** — Ikebana
OharaNYC@aol.com 201-385-0353

MARTIAL ARTS

Upper West — **Aikido Up Hare** — Aikido
3 Henshaw St (rivers de Dr. & Dyckman St.) 646-483-8700

Upper West — **Kokushu Budo Institute** — Judo
332 Riverside Dr (bet 105th & 106th St.) 212-866-0777

Upper West — **Shorinryu Matsubayashi*** — Karate
131 W 72nd St #2fl (Columbus & Amsterdam) 212-875-0826

Upper West — **Shotokan Karate-Do NY** — Karate
248 W 60th St. (bet Amsterdam & 10th Ave.) 212-793-5500

Upper West — **UWS Kyokushin Karate*** — Karate
929 Columbus Ave (bet 105th & 106th St.) 212-222-1172

Upper East — **Aikido Shobu Dojo** — Aikido
350 E 92nd St. (at 1st Ave.) 646-509-3212

Upper East — **NEMMAA Kaizen Karate** — Karate
1776 3rd Ave (at 99th St.) 212-828-5778

Upper East — **WTKO Honbu Dojo** — Karate
201 E 53rd St (bet 2nd & 3rd Ave.) 212 207-1607

Midtown West — **O-Dojo** — Karate
500 8th Ave 12 Fl (bet 35th & 36th St.) 212-537-6441

Midtown West — **New York Budokai** — Kendo
520 8th Ave 18 Fl. (bet 36th & 37th St.) 917-621-1480

Midtown West — **Shinjinbukan New York*** — Karate
339 8th Ave #307 (bet 55th & 56th St.) 917-400-3183

Midtown West — **Shinkyokushinkai NY** — Karate
520 8th Ave 16th Fl (bet 36th & 37th St.) 646-235-0293

Midtown West — **World Oyama Karate** — Karate
35 W 31st St 6 Fl (bet 5th Ave & Broadway) 212-629-7705

Midtown East — **Kanshikukan Karate** — Karate
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Chelsea — **Bond Street Dojo** — Aikido
214 W 25th St. 3 Fl (bet. 7th & 8th Ave.) 212-477-0199

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Chelsea — **N.Y. Shorin Ryu Karate** — Karate
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Chelsea — **New York Aikikai*** — Aikido
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Chelsea — **Shonnji Kempo NYC Branch** — Karate
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39 W 19th St (bet 5th & 6th Ave.) 800-583-3087

Chelsea — **U.S. Budo Kai-Kan*** — Mix
110 W 14th St 2 Fl (bet 6th & 7th Ave.) 212-807-7306

Chelsea — **World Shido Karate*** — Karate
61 W 23rd St 2 Fl (bet 5th & 6th Ave.) 212-924-0511

Gramarcy — **World Kanreikai Karate** — Karate
4 W 18th St 3 Fl (bet 5th & 6th Ave.) 212-677-9228

East Village — **Kamto Honmn Dojo** — Karate
56 E 11th St 5 Fl (Broadway & University) 212 505-3656

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
686 Broadway 9smt (at Bond St.) 212 343-8310

Tribeca — **Kan Zan Institute** — Kendo
54 Thomas St (bet Church St. & W. Broadway) 212-406-3104

Tribeca — **Oishi Judo Club*** — Judo
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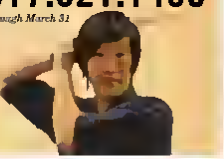

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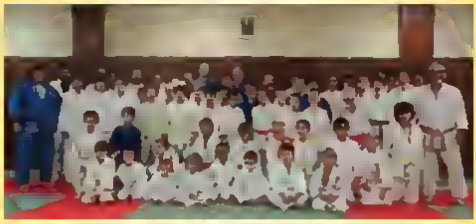

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LEARNING JAPANESE THE EXCITING WAY

Some people say that the best way to learn Japanese is to live and study in Japan. If you can't do that, however, going to the Toyota Language Center at Japan Society is the next best thing. Offering the most extensive Japanese language courses in the city from absolute beginner to advanced, it is the go-to place for New Yorkers interested in learning to speak Japanese. Speaking, being the key word. Recently, I had a chance to observe the Intermediate level class and see it all in action.

Long-time instructor, Ms. Mami Miyashita explains the school's "communicative method" teaching philosophy. "We teach students how to communicate. We don't let students read the textbook only, we show the verbs and build up on the elements with pictures and actions." She continues that "students need to feel it is worth it to advance to the next level," so the instructors create fun, engaging classes where students feel comfortable to take risks and make mistakes – the best way to learn a new language.

Despite the Intermediate class taking place after work, the students were nonetheless engaged and enthusiastic – in great part due to the sensei's energy and spirit and the camaraderie apparent among the students. The class was so lively, that I couldn't help but want to join in as well. It didn't feel at all like a standard language class most of us are probably familiar with from our school days. Instead, everyone was laughing, cheering each other on and helping each other through the material.

During the almost 2 hour long class, which seemed to fly by, the sensei introduced new concepts on the board, broken down into manageable segments, and the students worked in pairs or small groups to prepare phrases from their own lives on the topic. Then, students took turns presenting their expressions to the class. The class progressed with new topics building on the ones before until, by the end of the class, students could combine all of the concepts together. One thing I really appreciated was how the sensei drew pictures on the board in place of some vocabulary words, in that way connecting the visual to the verbal and reinforcing the foreign term.

Students at this level had already completed Levels 1-9 of the curriculum and had acquired quite the vocabulary to express themselves, nonetheless everyone's lexicon is different and it was so endearing to see students helping each other with new words and phrases. When one student had particular difficulty pronouncing a new word, the sensei had him repeat it three times in quick succession and the class cheered him on until he got it right. The next time that he used that word in a sentence correctly, everyone cheered!

Students come here for varying reasons and motivation. Lance Jones enjoys studying Japanese as a hobby and it helps him "build character." Cory Campbell needs to interact in Japanese for work and now feels "comfortable speaking to native speakers." Guru Lukalapu – who at first tried and rejected Rosetta Stone – initially began studying for professional reasons but has come to enjoy and continue it by choice.

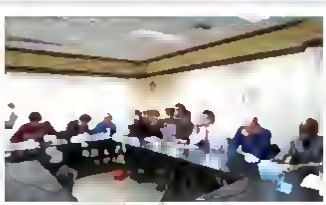
With class offerings to accommodate any and all possible New Yorker schedules, there is something for everyone. classes meet once or twice a week (at three different timeslots), and there are conversation, kanji as well as calligraphy classes throughout the year. Several condensed weekend-long courses are also offered several times a year.

To experience the classes for yourself, visit the school website: www.japansociety.org/language_center and view any of the series of mini lessons.

——Reported by *Lisa Birzen*

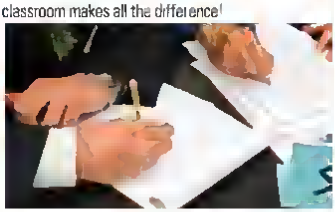
Japan Society
333 E. 47th St. (bet. 1st & 2nd Aves.) New York, NY 10017
TEL. 212.715-1256 | www.japansociety.org/language_center

◀ Instructor Ms. Mami Miyashita guides students through new concepts and encourages creativity and self-expression in Japanese



▲ The class combines elements of lecture, group work, and solo work, creating an enjoyable, educational experience for all

▼ Students work together, helping each other through new concepts and ideas. The support in that classroom makes all the difference!



Dive Into The King of Winter Delicacies

In Japan, crab is no doubt the king of winter delicacies. From November to March, large crabs such as zuwai-gani (snow crab), tarabe-gani (red king crab) and ke-gani (horsehair crab) are in season. They are pricy yet worth trying. In order to appreciate this seasonal harvest at its best, Japanese rush to fishery towns famous for crabs via customized tours focusing on eating crabs. The benefit of this kind of crab-eating tour is that participants can enjoy freshly harvested crabs at less expensive prices, which is possible because distribution costs and margins have been cut. It may seem unusual to non-Japanese that the primary purpose of this kind of travel is to eat something particular, but it makes perfect sense to the food fanatic Japanese.

The crab harvest areas are largely divided into two: Hokkaido and the coastal line of the Sea of Japan. Hokkaido is the mecca of crabs, boasting Japan's number one harvest in terms of both quantity and variety. This area provides unique crab dishes allowing tourists to sample different types of crabs at one time. Also, horsehair crab, a specialty available only in Hokkaido and the northern Pacific coast, has flavorful meat and umami-rich kani-miso (crab guts), and many gourmands flood there. Pouring sake on the kani-miso and sipping it is something connoisseurs love.

On the other hand, the Hokuriku and San-in areas along the Sea of Japan mainly offer snow crab, but in each region people call snow crab a different name. For example, "Echizen gani" in Fukui Prefecture, "Matsuba gani" in Kyoto, Hyogo, Tottori and Shimane Prefectures, "Taiza gani" at Taiza port in Kyoto, and "Tsuiyama gani" at Tsuiyama port in Hyogo Prefecture. Unlike crab-eating tours to Hokkaido, people cannot sample several different varieties of crab, what's great about the tours to Hokuriku and San-in is that tourists can enjoy one crab prepared in various ways and appreciate how one crab can produce a wide range of flavors. To name a few, there are Yaki-gani or grilled crab, kani-sashi or crab sashimi, yude-gani or boiled crab, and kani shabu/kani-nabe or crab hot pot. (Crab dish variations are explained on the right.) Also, each region in Hokuriku and San-in has its own established local culinary culture, so even though they offer the same snow crab, people can enjoy different tastes.

A variety of crab-eating tours are offered, from one-day trips just for eating crabs to tours combined with other features such as onsen (hot springs), regional sightseeing, and winter sports like skiing and snowboarding. Tourists can choose their favorite crab to pick their destination or even do kani hopping.

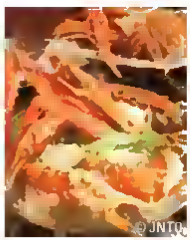
(Above) Kani nabe hot pot is a good way to taste the full flavor of crab. From legs to body and you can even enjoy the dashi broth filled with umami from the crab at the end of the nabe.

(Top Right) Strolling the local fish market is one of the fun options on some crab eating tours.

(Bottom Right) Each variety of crab has a different flavor. Some are full-bodied while others are light. Some are good for sashimi and some are suitable for boiled dishes.

CRAB DISH VARIATIONS

One crab can produce tons of different flavors, textures and dining pleasures thanks to different cooking methods and serving styles. Here are some major crab dishes that are enjoyed during crab eating tours.



Yaki-gani or grilled crab, is a crab that is slowly cooked on a charcoal grill allowing you to enjoy the changing color and the aroma wafting up as it sizzles. Kani sashi or crab sashimi, has two ways of being eaten. In one, the crabmeat is dipped in ice cold water and the meat becomes firm and white. By doing this, the crabmeat shrinks a little bit and becomes like a flower. The other way is to serve the crabmeat freshly shucked out of the shells right in front of you, then you can enjoy its soft, silky texture that melts on your tongue. Yude-gani or boiled crab, is a dynamic style. Live crabs are thrown into boiling water and once they are done, they are served whole. Crab legs are also eaten as tempura. It is heavenly to taste the mild crabmeat and smell the deep frying, and to savor the soft texture of the crab and crisp tempura batter blending into one in your mouth.

Crabs are also enjoyed as shabu shabu, sukiyaki and nabe hot pot. You can eat the crabs cooked in these styles with ponzu or other dipping sauces, or just appreciate them as they are. The bliss of these hot pot dishes is sipping the soup at the end of the meal. The exquisite crab dashi broth is a wonderful way to complete a course of crab. Kani-meshi or steamed rice cooked with crabmeat, is another perfect ending to a crab filled meal.

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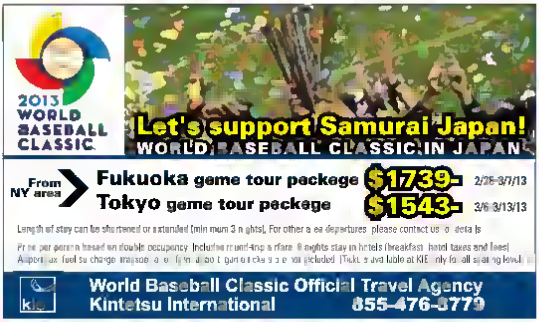
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Manga *Thermae Romae* and the Art of Taking A Bath

The tradition of enjoying natural hot springs as well as soaking in baths is one that has been deeply rooted in the Japanese culture. Even today, hot springs are still the top domestic travel destination, and public baths are common pastimes for every generation.

The Japanese love their baths so much they even became one of the topics of a recent manga series *Thermae Romae* that won the 3rd Manga Taisho Award in 2010. Interestingly, the manga is set in ancient Rome. Apparently the Romans loved their baths as much as the Japanese did and that's where the author focuses, creating a bizarre but entertaining story about a Roman architect who specializes in bathhouses. He mysteriously gets sucked into the bath waters every time a challenge arises, finding himself in the bathhouses of modern day Japan where he gets new ideas.

The manga beautifully illustrates that bathing isn't just about washing the body for the Japanese, but a very important health regimen used for treating a myriad of ailments. *Thermae Romae* cleverly incorporates various Japanese bathing traditions into the stories, such as when the protagonist is commissioned by one of the kings to create a bathhouse for wounded soldiers in the battlefield. As he ponders the request while soaking in a bath, he is suddenly sucked in and wakes up at an onsen-gaya (a hut built over naturally hot soil specifically for rehabilitation) in Tohoku. But bathing is also about relaxation and enjoyment, and the Japanese have many ways of making bath-time the ultimate feel-good time. From convenience such as a bath lid that keeps the bathwater hot, to the perfect after-bath beverage like the much loved furutsu gyunu (fruit milk), Japanese perks such as these are featured in the manga.

The manga is informative and fun, but if you want to experience the hilarity of it all, it's best when acted out by real people, which you can actually watch as it's been adopted into both a TV series and a film.

Thermae Romae
(Japanese only)
By Mari Yamazaki
Published by Enterbrain, Inc

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February 3rd @ Film Forum
Classic Silent Film from Director Yasujiro Ozu

Cinephiles can enjoy a rare screening of renowned Japanese director Yasujiro Ozu's 1932 film, and first Best Film Award winner, *I was Born, But.* at West Village's Film Forum. Film Forum theater, which curates international and independent films created a new Sunday matinee, "Film Forum Jr. Sunday Matinee" series classic movies for children, their families and anybody of all ages. On February 3, black and white silent film, *I was Born, But.* will be accompanied by a live piano performance, a classic Little Rascals sound short of the 1930s.

Ozu is considered a more traditional Japanese director of his counterparts during his time. His earlier work was composed of short comedies and he later moved to more domestic dramas with even more success after World War II. Best known for his postwar drama masterpiece, *Tokyo Story*(1953), Ozu has a unique cinematography style where he positions the camera below actor eye level and is mostly stationary. This trademark "tatami shot" reflects a traditional Japanese low vantage point. Themes in his work explore marriage, family and relationships between generations, daily lives of lower-middle class families and transition of traditional and modern Japan.

I Was Born, But. is a charming comedy on adolescence and received acclaim as the first notable work of social criticism. The film tells the story of two young brothers who respect and admire their stern office worker father. Having their own trouble with school bullies, they are shocked to discover that their father makes a fool of himself in order to please his boss. They confront their father and go on a hunger strike, believing that ability should determine hierarchy in the workplace not social background.

I Was Born, But. is considered to be part of a trilogy of youth comedies with serious overtones, which includes Tokyo Chorus and Passing Fancy, and was later remade as Good Morning in 1959. Take a chance to see an earlier work of Ozu, one of his most acclaimed comedies, which greatly contrasts with his later contemporary masterpieces.

Film Forum
209 West Houston St., New York, NY 10014
TEL. 212.727.8110
www.filmforum.org

JAPAN POP QUIZ

What is the name of the longest river in Japan?

1. Tone River
2. Sumida River
3. Shinano River
4. Yodo River

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Contact info: **212-582-8020** or **condominium@sumitomo-rd-ny.com**

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Entertainment Event / Leisure

Exhibition

January 31 - February 23
Kazuo Sumida Photo Exhibition
Laurence Miller Gallery

The Laurence Miller Gallery will exhibit the works of Japanese photographer from Kochi Prefecture, Kazuo Sumida. Since 1988, he has exhibited internationally and received an award for his NY subway landscape "A Story of New York Subway." This time, the gallery will exhibit Sumida's photo works entitled "Memories of my Uncle Notes from Underground," which follow the way of life of his working gay uncle at midnight in Tosa (Kochi) between 1984 – 1990. The black-and-white prints use infrared film. See the story of his life until death captured through Sumida's lens.

Location: 20 W. 57th St., (bet. 5th & 6th Aves.), 3rd Fl.
New York, NY 10019
TEL. 212-397-3930 / www.laurencemillergallery.com

February 5-March 2 **FREE**
Multiple Japanese Artists
Ouchi Gallery

Enjoy the works of many independent and up-and-coming Japanese artists at Brooklyn's Ouchi Gallery. See the exhibition entitled FOOD by Aya Nozawa from Feb. 5-10, watercolor works with emphasis on realism and the artist's love of eating. From Feb. 12-17 view the bright watercolor drawings of En Uemura. Feb. 19-24 will showcase Sakon Keisetsu's multiple calligraphies in a single work, elegant characters and shading. From Feb. 28 – Mar. 2 Akiko Komoto will exhibit her biography and flower arrangements.

Location: 170 Tillary St., Suite 507, Brooklyn, NY 11201
TEL. 347 987 4606

Performance

February 13
Koto & Shakuhachi Music Performance
Ikebana International New York Chapter Culture Program

Ikebana International NY will have its first music concert at Japanese American Association of New York. Master Koto and Sangen Shamisen player Mutsumi Takamizu, together with Japanese flute Shakuhachi player Glenn Swann Shy, will perform traditional Japanese ensemble pieces. Ticket price is $20.

Location: J.A.A. (Japanese American Association of New York)
15 W. 44th St., (bet. 5th & 6th Aves.), 11th Fl., New York, NY 10036
TEL. 212-840-6942 / www.ikebanany.org

February 15-24
10th Anniversary Performance
Samurai Sword Soul

For its 10th Anniversary of foundation, The Samurai Sword Soul troupe will perform Utsuyo Kakuryo "Passing By the Other Shore" at HERE. The performance mixes samurai drama, Bunraku-style puppetry, contemporary dance, video projection, and exciting samurai sword fighting. With graceful choreography and powerful athleticism, a story of humor, love, revenge and life-or-death decisions unfold. Samurai Sword Soul is the only Japanese sword fighting theater company in New York and have been performing for major festivals, events and TV shows in New York since 2003. For tickets and times see website for details.

Location: HERE
145 6th Ave. (one block south of Spring St., enter on Dominick St.)
New York, NY 10013
http://here.org/shows/detail/1129/
www.samuraiswordsoul.com

Lecture/Forum/ Film/Festival

February 9
Special Chinese New Year Feng Shui Workshop
Ivy's Feng Shui / AuM Body & Soul Spa

Kick off the Year of the Snake with a special feng shui workshop from Ivy's Feng Shui and AuM Body & Soul Spa. Just as meditation, yoga, tai chi and other eastern disciplines bring one's inner energies into peaceful balance, feng shui does the same for the natural energies surrounding us. Learn about classical and "alternative" feng shui and discover simple, easy-to-implement suggestions to improve your environment. Participants are eligible to receive a feng shui reading during the workshop. Advance registration required.

Location: AuM Body & Soul Spa
7000 JFK Boulevard East
Guttenberg, NJ 07093
TEL: 201-520-0211 / http://aumbodyandsoul.com
www.ivysfengshui.com

Event

January 27
Winter Playgroup
NYCNDA (Let's Play in Japanese)

Join the NYCNDA (NYC Nihongo de Asobou) staff for their Winter Playgroup! This is a wonderful opportunity to enroll your children and share in the activities that NYCNDA has to offer. Advanced tickets available online thru midnight Jan 25 ($16/family + $8/ additional child) via http://nycnda.tix.com or by cash at the door for $20/family, $10/additional child. Join them for music, cultural games and seasonal songs for children ages 1.5-5 years old.

Location: 440 Studios
440 Lafayette St.
(bet. Astor Pl. & E. 4th St.), 3C
New York, NY 10003
http://nycnda.tix.com
www.nycnda.com

January 29

Kajiki's Artist Show

International Flower Arrangement Association

Toshimi Kajiki along with the International Flower Arrangement Association, which collaborates with various artists will hold a unique Japanese-style floral and cultural program at Carnegie Hall. Enjoy Japanese bouquet arrangements, dance performances and special guest Yoko Nagayama concert with shamisen (Japanese three string banjo) performance. IFA aims to contribute to society and improve culture through flower and music and provide people all over the world with an understanding of Japan and its culture. Tickets are free with pre-registration. For registration, contact ifa_kuchiki@hotmail.co.jp.

Location: Judy and Arthur Zankel Hall at Carnegie Hall
154 W. 57th St., (at 7th Ave.)
New York, NY 10019
ifa_kuchiki@hotmail.co.jp

February 14-15

Kitaya Sake & Valentine Season Dinner

Hakubai Japanese Restaurant at The Kitann New Ynrk

At the Kitano New York's Hakubai Japanese Restaurant, there will be a special Valentine's dinner, where couples can enjoy a kaiseki course and 4 kinds of sake from Kitaya Sake Brewery in a group table setting. For a great deal, this dinner is offered at $160 per couple (tax and 20% service charge not included). The director of Hakubai will also explain kaiseki and conduct a mini sake workshop. Couples will also receive a gift from Kitaya Sake Brewery and The Kitano New York. Seats are limited and reservations required.

Location: 66 Park Ave., (at 38th St.)
New York, NY 10016
www.kitano.com
For reservation: rsvp@kitano.com
TEL. 212-885-7072

February 16

Free Yamaha Music Class Preview Lessons

Florentine School of Music, Art & Academics

Celebrate the Lunar New Year and Spring 2013 at the Florentine School. The Florentine School offers a breadth of programs for children and adults who are interested in learning music, art, or academics. On Feb. 16, join their free Yamaha music class preview lessons for children ages 3-8, and also sample their Chinese Brush Painting and Mandarin classes for kids through adults. For reservation, please visit their website or call.

Location: 384 Broadway, (bet. Walker & White Sts.), 2nd Fl.
New York, NY 10013
TEL. 212-625 8338
www.florentineschool.com

Event Feature

February 12

Sake and The City

–30% Discount for Chopsticks NY Readers!

Japan Sake and Shochu Makers Association (JSS)

Come learn and discover all the nuances and history of sake from some of the premium Japanese importers at "Sake and the City." On this special evening enjoy tastings from the top sake producers from Japan (listed below) with light fare. The event also features award-winning mixologist, Shingo Gokan of Angel's Share and SakaMai, who will be mixing cocktails at the event. Admission fee is $30. Tickets are sold at sakeandthecity.eventbrite.com. Chopsticks NY readers can receive a special 30% discount. Just enter the promocode 'chopst212' at checkout. The event is hosted by the Japan Sake and Shochu Makers Association (JSS).

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Nanbu Bijin Co., Ltd
Sanra Co., Ltd.
SENA JAPAN, LLC d.b.a Niigata Sake Selections)
Sudo Honke Inc
Suehiro Sake Brewery Co., LTD
Takeda Shuzo Co., Ltd
TATENOKAWA, INC.,
Yamagata Honten Co., Ltd.
Yamamoto Honke Co. Ltd

Location: Astor Center
399 Lafayette St. (at E.4th St.)
New York, NY 10003
For ticket: sakeandthecity-eveningtasting.eventbrite.com

Happenings

Grand Opening Anniversary Sale

Mitsuwa Marketplace

Mitsuwa Marketplace will hold their Grand Opening Anniversary Sale, the largest sales event of the year to bring you huge savings full of exciting events. From Feb. 7-17, daily special deals are offered weekdays only. During this period, customers can enter the sweepstakes to win great prizes from Mitsuwa gift certificates to roundtrip tickets to Japan. For a limited 4 days from Feb. 14-17, Japanese ice ball charm, Omusubi Gonbei, is scheduled to open in Mistuwa. From Feb. 21-Mar. 3, you can exchange every receipt of $50 for a $ 5 Mitsuwa gift certificate as part of Mitsuwa's coupon stamp service, "PON". On the weekend

of Feb 23-24, they will feature a tuna butchering event, allowing customers to enjoy a dynamic tuna butchering demonstration and purchase freshly cut sashimi quality tuna. From Feb 7-17 and Feb 21-Mar 3, the food court will transform into "B-kyu Gourmet (reasonably priced comfort food) Promenade," where each restaurant provides special menus

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113
www.mitsuwa.com/english

Friends Referral Campaign

Bradelis New York

Custom fit lingerie boutique Bradelis New York, is holding a Friends Referral Campaign during the month of February For every friend you refer that makes a purchase in-stores, you will receive a $5 reward coupon, and your friends will receive 10% off any purchase of $50 or more Pick up a form at any Bradelis NY location and have your friends bring it in with them on their first visit. Also, Bradelis' new winter arrival, the Casey bra, features a vibrant multi-colored stretch lace, and is designed to gently reinforce the shape and contour of the breast tissue

Locations:
211 Elizabeth St
(bet Prince & Spring Sts.)
New York, NY 10012
TEL: 212-941 5629

66 Madison Ave
(bet 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223

135-20 39th Ave
(at Sheraton LaGuardia East Hotel)
Suite HL 219
Flushing, NY 11354
TEL. 718-353-1345

www.bradelisnewyork.com

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With a motto of "for all customers to be energetic!" GoiGoiCurry serves hearty and comforting Kanazawa style curry After the opening of the first location in New York in 2007, followed by their second Washington Square Park Stadium location, GoiGoiCurry has obtained overwhelming support from New Yorkers as a curry specialty store Now their long awaited third store in New York, World Trade Center Stadium location will open on Feb 25 near the World Trade Center On opening day, single size curry will be sold at a whopping 55 cents (limited to 555 dishes). Be sure to get your curry at the rebirth of the World Trade Center Stadium From Feb 26-28, single size curry will be served for $5 (Reg $ 50-7 50)

Location: 12 John St., (bet Broadway & Nassau St.)
New York, NY 10038
TEL. 212 406-5555 / www.gogocurryusa-ny.com

Revision of International Passenger Fuel Surcharge

All Nippon Airways

All Nippon Airways (ANA) will revise its international passenger fuel surcharge for tickets issued on/after Feb 1 to Mar 31 According to this revision, with routes between Japan and North America (excluding Hawaii), the fuel surcharge for one-way flights per passenger will be changed from $ 327 to $ 296 ANA will revise the fuel surcharge every two months based on the average market price of fuel

TEL. 1-800-258-8686
www.fly-ana.com

Valentine 2013 Multi-Course Dinner

Wasen

Enjoy a romantic Valentine's Day evening at Japanese restaurant, Wasan From Feb 11-17 for a great deal at $45 per person, Wasan offers a 6 course dinner menu where you can choose from a selection of specially prepared dishes from their popular Uni Lover to Valentine s Day themed delicacies like their Valentine Sashimi Rice Bowl Take your special someone out for a delicious meal in the romantic atmosphere of Wasan, which serves the freshest local ingredients

Location: 108 E. 4th St., (bet 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-777-1978
www.wasan-ny.com

Business Expansion With Office Relocation

Maeda-en

Founded in 1984, Maeda-en has provided high quality Japanese tea, green tea ice cream and mochi ice cream to U S consumers To correspond with their growing business, they moved their headquarters to a new location. This relocation sets the mark of Maeda-en entering the next stage with an aim of creating a healthy lifestyle in the 21st century with tea The new headquarters building has more space and offers a creative and clean environment, equipped with a test kitchen, which can also be used for workshops, with a research & development room

MAEDA-EN (G I JAPAN, INC.)
1652 Deere Ave., Irvine, CA 92606
www.maeda-en.com

Valentine Couple Campaign

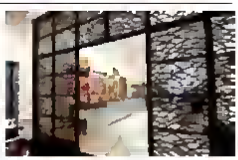
iDo Holistic Center

iDo Holistic Center is a holistic healing and relaxation spa that provides optimum massages located in NYC's Midtown For visiting couples, an 80 minute total massage course is offered which includes 30-minute herbal sauna and 50-minute full body massage. Regularly priced at $270 dollars, the valentine campaign offers the package at $129 total for both persons Offer ends Feb 28 Take advantage of this great opportunity with your loved one

Location: 22 E. 49th St., (bet.5th & Madison Aves.), 3rd Fl.
New York, NY 10017
TEL. 212 599 5300
www.idocenter.com

Lessons and Workshops

Kiteya SoHo



Kiteya SoHo is a gift store specializing in a variety of crafted products and kimono items from Kyoto For the first time, Kiteya will offer Japanese lessons, calligraphy, a course about Japanese painting, washi art workshops, preserved flower classes, clay art classes and jewelry making lessons About 2-3 hour lessons and workshops held on weekdays and weekends For class schedule and details, go to Kiteya's website and Facebook

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL. 212 219 7505
www.kiteya.com

What on Earth?

SETSUBUN

節分

Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called setsubun, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term **setsubun** (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve in Lunar calendar, and Japanese celebrate the day yearly.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering"). Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons. Come on in Good Luck."

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing in good luck, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for good luck for the year to come, if you are 27, you eat 28 beans. Also, there are some regions where people bite into futomaki (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into uncut futomaki. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship would never be severed.

ADVERTISEMENT

VOL. 8

Answers to Your Hair Concerns

In this multi-ethnic city, every person has different concerns about his/her hair care and styling. Here Ed of HAYATO New York answers some hair care and styling questions to which everyone can relate.

Q1 My hair tends to get damaged after coloring or perming. Is there any good way to avoid or reduce this damage? (Female, 35)

Because both coloring and perming incorporate chemicals, the hair is going to damage more easily and we would suggest some form of treatment. We have two products that we use depending on the nature of the client's hair. For those who have damage from coloring, we have a 5-step treatment called InPhenom. It is good for the hair's texture and also enables the color to last longer. We offer a 3-step treatment called Linkage Meu for clients whose problem is dry hair. Those with straight perms are particularly susceptible to this kind of damage.

The damaged hair from coloring and perms looks so dry and has a lot of split ends.

After the 5-step treatment InPhenom, the hair becomes more replenished and glossy, making it much easier to style.

The healthy hair after the InPhenom treatment can create a natural light wave that Asian hair cannot easily produce.

Q2 I'd like to know what the proper amount of hair product to use before blow drying is. (Female, 28)

You only need to use a quarter-size amount of product. Because you need enough to cover the hair ends, the amount will be almost the same regardless of the length and style of the hair. We have a product called Liscio Crystal, an oil-based treatment that is surprisingly non-sticky even when sprayed directly onto your hands. It has a pleasant scent, and it provides a glossy, smooth finish when applied to the ends of your hair for protection. Another product we recommend is a Japanese heat silk lotion called ID Care, which also helps to protect against heat damage. During the winter, in order to prevent unnecessary damage it is especially important to put some kind of product on your hair before you blow dry it.

Please Share Your Hair Concerns!

If you have questions about hair care and styling, please share them with us. We will choose two or three questions and hair stylists from HAYATO New York will respond to those concerns in Chopsticks NY. Please provide questions along with your age, gender and contact information (email) to the following address: murakami@trendpot.com

Top Quality Hair Service for 20 Years

Launched by Hayato Tanoue 20 years ago, HAYATO New York has served an anchor as the headquarters of a salon chain that has branches in Tokyo and London. HAYATO New York's experienced stylists who have mastered meticulous hair care techniques and detailed Japanese "omotenashi" service, serve fashion-savvy New Yorkers. The salon is not only a place that provides hair service, but it also functions as a stepping stone for young hair stylists to move up in their careers. The salon has been home to a number of excellent stylists who have achieved international attention.

Currently there are nine Japanese stylists working at HAYATO New York who offer their specialties. Each stylist has his/her own unique style, making the salon's service quality more versatile and stronger. All of the stylists are trained to conduct a 10-minute complimentary massage, and this alone encourages every customer to come back.

30% OFF

During the month of February, HAYATO New York is offering 30% off on cut, color and regular perm, for first time customers (3 people per day). Mention Chopsticks NY when making an appointment.
(Discounts are cash only, and can not be duplicated.)

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INTERNMENT
A True Story
Memories of a Thirteen Year Old Girl 1941-1944

Lorraine Leiko Miyahara

September 10, 2012

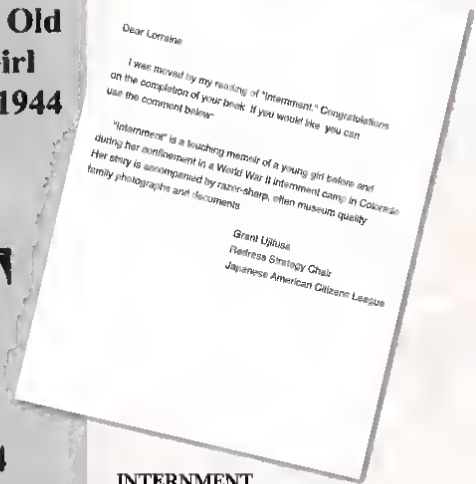
Dear Ms. Miyahara:

Thank you for sharing a copy of your book, Internment, Memories of a Thirteen Year Old Girl. Your thoughtfulness is deeply appreciated.

Aloha,

DANIEL K. INOUYE
United States Senator

Ms. Lorraine Miyahara
997 Westport Avenue, Suite 2134
Norwalk, Connecticut 06851



Dear Lorraine

I was moved by my reading of "Internment." Congratulations on the completion of your book. If you would like, you can use the comment below:

"Internment" is a touching memoir of a young girl before and during her confinement in a World War II internment camp in Colorado. Her story is accompanied by razor-sharp, often museum quality family photographs and documents.

Grant Ujiiusa
Redress Strategy Chair
Japanese American Citizens League

INTERNMENT

A True Story

Memories of a Thirteen Year Old Girl, 1941-1944

As war "hysteria swept" the west coast in 1941 after the bombing of Pearl Harbor, Japanese American families were forced from their homes and lands by "presidential decree", which gave them only forty-eight hours to leave their homes and abandon their businesses! Caught by surprise by the Japanese attack and also unprepared for a full scale war, the government confined more than 120,000 Japanese-Americans in internment camps around the country. Both American citizens and resident aliens were seen as grave security threats. Large signs in bold letters were posted everywhere for all persons of Japanese ancestry, listing the areas and boundaries that were affected.

Some neighbors who had been friendly suddenly looked at us strangely, despite the fact our children had been playing with their children - sharing everything. We were once American citizens, and now we were the "enemy".

INTERNMENT
-Memories of a 13 Year Old Girl
Book has photos, sketches & memorabilia
Special sale $15. (Includes S&H & Tax)

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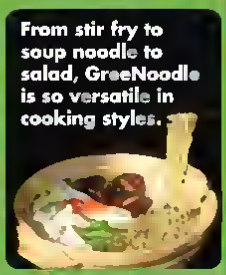

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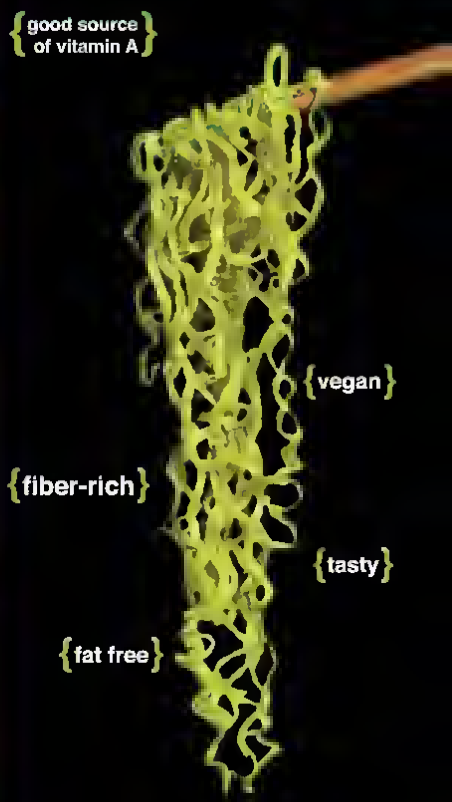

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